

EMBASSY ROOM

PRIVATE DINING MENU

€45.00 PER PERSON

Sweet Potato and Ginger Soup

with Lime Crème Fraîche and fresh Coriander

Served with a selection of Breads

Oak Smoked Salmon Roulade

Filled with Ballycotton Crabmeat, local Grown leaves

And a Citrus Aioli

The Ambassador Award Winning Seafood Chowder

Served with a Selection of Breads

Golden Fried Ardsallagh Goat's Cheese

served with roasted figs, Sundried Tomato & Rocket and raspberry Reduction

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Rack of West Cork Mountain Lamb

with a Honey & Mustard Crust & Carrot Puree

Served with a Red Wine Jus

Crispy Farmyard Duckling

Apricot & Thyme Stuffing

Orange & Grand Madera Jua

Pan-Fried Seabass

With a white wine & Dill Risotto Finished with salsa Verde

Beef Wellington

Served with creamed Spinach

and Wild Berry Reduction

All main courses are served with a selection of Market Vegetables

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Medley of Desserts

Strawberry Shortbread, Mini Lemon Tart & Vanilla Ice-cream

Chocolate and Walnut Brownie

Bitter Chocolate Sauce

Warm Raspberry Pavlova

with whipped cream & fresh fruit

Warm Homemade Apple Pie

with Crème Anglaise & Vanilla Cream

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Selection of Tea & Coffee

Petit Fours