



## 2019 PRIVATE CORPORATE CHRISTMAS PARTY



### WHY IS IT SO SPECIAL?

You have the whole house and property for your enjoyment – as we only ever rent to one group at a time. The ultimate private house party venue which is only ever Exclusively Yours!

We have developed a Private Christmas Celebration Package for companies, and is based on a minimum of 40 people (up to a maximum of 180 people) – and it includes:

- Glass of our Homemade Mulled Wine on arrival
- 4 Course Set Festive Dinner (Silent vegetarian option included free of charge)
- House wine over dinner (½ bottle per person)
- Tea and coffee served all night long in the Red Room

The price is €85 per person including all service charges, VAT, government charges, etc. All additional beverages are paid on consumption either by guests or the company.

Optional Extras – If you wish you can also add:

- Canapes – 3 types - €12 per person
- Additional choice within courses - €10 extra per person
- Supper - €12 per portion
- Homemade Pizza Supper - €12 per portion
- Entertainment – ask us for suggestions

And remember we have up to 22 ensuite luxury bedrooms available as well if you'd like to stay overnight - Just ask for prices.

Our Head Chef David Rice has prepared this year's Festive Menu. All you have to do is choose One Option per course for your guests. If you'd like to offer your guests a choice, that's no problem but there will be a supplement charge. And we offer a silent choice for vegetarian and other dietary requirements free of charge in every course.

If you have any special requests or would like us to prepare a bespoke menu for your group, just let us know.

### Starters

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- Warm Smoked Salmon, Dill & Crème Fraiche Tart with Pickled Cucumber
- Confit Leg of Duck with Spiced Puy Lentils & Celeriac Crisps
- Goat's Cheese & Walnut Fritters with Fig Jam & Pickled Beetroot
- Chicken Liver Parfait with Toasted Brioche & Confit Onions
- Crab & Salmon Fishcakes with Harrisa Aioli, Yoghurt & Cucumber Relish

### Soup or Sorbet

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Let us know if you would like Soup or Sorbet and the Chef will let you know his recommendation



### Mains

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- Aged Irish Beef Striploin with Celeriac & Potato Gratin, French Fried Paprika Onions & Pepper Sauce
- Butter Roasted Turkey with Creamed Bacon & Cabbage, Thyme & Onion Croquette & Cranberry Jus
- Peppered Duck Breast with Smoked Morteau Sausage, Pickled Cabbage & a Cider and Apple Jus
- Roast Cod with Artichoke, Tarragon & Crème Fraiche Risotto served with Braised Leeks
- Spiced Monkfish with Cauliflower Cream and a Spiced Chickpea Casserole

### Dessert

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- Warm Apple Crumble Pot with Vanilla Bean Ice Cream
- Sticky Toffee Pudding, Butterscotch Sauce and Salted Caramel Ice Cream
- Chocolate Fudge Brownie with Mascarpone Ice Cream