

OCCASSION MENU 2025

3 COURSE MENU €32PP

Children only €10.95

Starters

Soup of the Day

Served with Brown Bread

1 | 3 | 6 | 7 | 9 | 12

Golden Brie Wedges

Breaded Brie Wedges, Cranberry Jam & Served with Side Salad

1 | 3 | 6 | 7 | 10

Chicken & Mushroom Vol Au Vent

Succulent Pieces of Chicken in a Creamy White

Wine Sauce, in a Puff Pastry Shell &

Served with Side Salad

Prawn Cocktail

Cocktail Prawns, Mixed Leaves,

Creamy Marie-Rose Sauce & Smoked Paprika

1 | 2 | 3 | 4 | 6 | 7 | 9

Main Course

Roast Irish Beef

Roast Silverside of Irish Beef, Red Wine Gravy & Horse-Radish Sauce

1 | 6 | 7 | 12

Breaded Chicken

Breaded Butterfly Chicken Fillet with Creamy Black Peppercorn Sauce

1 | 7 | 10 | 12

Baked Cod

Baked Fillet of Cod with White Wine Sauce

1 | 4 | 7 | 9 | 12

All Served with Creamy Mash & Seasonal Vegetables

Vegetable Stir-fry

Seasonal Vegetables, Ginger, Honey, Hoisin & Oyster Sauce & Basmati Rice

1 | 3 | 6 | 8 | 11 | 14

Desserts

Murphy's Dessert Platter

Tea / Coffee

Kids Menu

Main Course

Beef

With Mash, Gravy & Vegetables

1 | 6 | 7 | 12

Sausage & Chips

1 | 12

Chicken Goujons & Chips

1 | 7

Penne Pasta

with Tomato Sauce & Melted Cheese

1 | 7

Baked Cod

With Mash, Vegetables & White Sauce

1 | 4 | 7 | 9 | 12

Dessert

Selection of Ice-Cream

Chocolate / Strawberry Sundae

Jelly & Ice-Cream