

## Society Menu Selector

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### ❖ BREAKFAST SELECTION

- 1) Coffee and Bacon Roll (€4.50)
- 2) Full English Breakfast / Coffee, Bacon, egg, sausage, tomato, mushrooms, bubble, beans, bread & butter (€7.50)

### ❖ SANDWICH SELECTION

- 3) Filled Baguettes or Sandwiches with Chips (€6.50)

### ❖ CHEF'S LUNCH SELECTION (€8.95)

Please choose a maximum of two selections for your group

- 4) Shooters Hill Gourmet Burger with Homemade Coleslaw and Chips
- 5) Farmhouse Sausage with Creamy Mash, Peas and Onion Gravy
- 6) Home Cooked Honey Roast Ham with Free Range Eggs & Chips
- 7) Breaded Scampi with Chips, Peas and Tartar Sauce
- 8) Homemade Chicken and Leek Pie with Creamy Mash and Peas
- 9) Beef Lasagne with Chips, Salad and Garlic Bread
- 10) Ploughman's - Traditional cheddar cheese, pate or gammon ham; served with salad, pickles and fresh crusty bread

### ❖ 2 COURSES (€16.95) or 3 COURSES (€22.95) LUNCH/DINNER SELECTION

Please choose one selection for your group (and note on the booking form provided)

### Menu A

#### Starters

- 11) Cream of Mushroom Soup with Chive Crème Fraiche
- 12) Chicken Liver Pate with Toasted Brioche and Onion Chutney
- 13) King Prawn Cocktail with Baby Gem and Citrus Mayonnaise

#### Main Course

- 14) Classic Roast Chicken served with all the Trimmings
- 15) Billingsgate Pie with a Green Vegetable Panache
- 16) Pressed Shoulder of Pork cooked in Cider and served with Parsley Mash Potato and Sautéed Beans

#### Desserts (to include coffee & mints)

- 17) Apple Crumble with Custard and Ice cream
- 18) Lemon Cheese Cake
- 19) Sliced Fresh Fruit

❖ **2 COURSES (£18.95) or 3 COURSES (£24.95) LUNCH/DINNER SELECTION**

Please choose one selection for your group (and note on the booking form provided)

**Menu B**

**Starters**

- 20) Asparagus Soup with Saffron Cream
- 21) Chicken Tian with a Red Pepper Chutney and Toasted Ciabatta
- 22) Salmon Gravlax

**Main Course**

- 23) Roast Sirloin of Beef with Yorkshire Pudding and Horseradish
- 24) Herb Crusted Fillet of Salmon with Sauté Potatoes, Asparagus and Carrot Puree
- 25) Pan Fried Supreme of Chicken with a Wild Mushroom White Wine Sauce, Green Beans and New Potatoes

**Desserts (to include coffee & mints)**

- 26) Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
- 27) Classic Eton Mess with Shortbread Biscuit
- 28) Sliced Fresh Fruit

❖ **2 COURSES (£20.95) or 3 COURSES (£26.95) LUNCH/DINNER SELECTION**

Please choose one selection for your group (and note on the booking form provided)

**Menu C**

**Starters**

- 29) Crab Chowder with Prawn Dumpling
- 30) Confit Pressed Duck with an Onion and Orange Compote
- 31) Goats Cheese Tart

**Main Course**

- 32) Roasted Rump of Lamb with Braised Cabbage and Dauphinoise Potato
- 33) Grilled Fillet of Sea Bass with Fennel Salsa New Potatoes and Samphire
- 34) Braised Shin of Beef with Baby Carrots, Cream Potato and Fresh Horse Radish

**Desserts (to include coffee & mints)**

- 35) Chocolate Fondant with Chocolate Sauce and Mint Ice Cream
- 36) French Style Crème Brulee with an Almond Biscuit
- 37) Sliced Fresh Fruit

**Additional Cheese Course at £5.00 per person**