

Evening Private Dining Menu Selector

Menu 1: €30.95 – Soup or 2 starters/2 mains/2 dessert or Assiette (Mains to be 1 fish & 1 meat)

Menu 2: €27.95 – Soup or starter/2 mains/1 dessert (Mains to be 1 fish & 1 meat)

Starter Options:

Satay Chicken: Oven baked strips of marinated chicken in ginger, garlic and lemongrass, served with a coconut and peanut dip

Goats Cheese Croquette: Warm, crumbed goats cheese with pine nut and rocket salad with cranberry sauce.

Caesar Salad: A tossed salad of crisp cos lettuce, bacon lardons, garlic croutons, caesar dressing, parmesan cheese and garlic bread wedge.

"Coolanowle" Black Pudding: Organic Carlow black pudding tossed with poached William pear and cashed blue cheese on mixed leaves, candied walnuts and house dressing.

Warm Chicken and Mushroom Bouche: chicken, fresh herbs and button mushrooms, white wine cream sauce in a warm hollow case of puff pastry.

Homemade Chefs Soup: Chef's daily soup with fresh baked bread or Irish brown soda bread

Main Dish Options:

Prime Roast Rib of Irish Beef: served with Yorkshire pudding and rich roast gravy

Roast Leg of Wicklow Lamb: Slow roasted leg of lamb, colcannon mash with herb stuffing, redcurrant & mint jus

Traditional Roast Stuffed Turkey and Ham: home cooked ham with a butter and herb stuffing, topped with and sliced roast turkey, masked with rich roast gravy.

Pork Loin: Stuffed with black pudding, served with apple and cinnamon sauce and a rich wine gravy

Panfried Supreme of Chicken: Pan fried chicken supreme stuffed with sundried tomato, basil cream cheese, wrapped in parma ham and served on a spring onion rosti with a roasted tomato sauce and market fresh vegetables.

Pan Fried Sea Bass: Fillet of Asian sea bass on a bed of vegetables, coriander and tomato cous cous served with roasted sweet red pepper cream sauce and creamed potato

Baked Fillet of Atlantic Salmon: Filled with cream cheese and asparagus, in a filo pastry parcel finished with citrus beurre blanc.

Baked Hake Fillet: Baked in rock salt and herbs on a bed of fennel and celeriac purée finished with beetroot red wine infused cream sauce.

Goats Cheese Tartlet: sautéed wild mushroom in a shortcrust pastry case topped with grilled goats cheese finished with rocket salad.

Dessert Options:

Raspberry Crème Brulee fresh local raspberries, slow cooked in an egg custard topped with burnt sugar, with shortbread biscuit.

Deep Filled Apple Pie with cinnamon ice cream

Chocolate Brownie drizzled with warm ganache and served with vanilla ice-cream

Triple Chocolate Mousse layers of milk, dark & white chocolate mousse finishes with raspberry sorbet

Lemon Cheesecake: served with whipped cream

Cream filled Chocolate Profiteroles: drizzled with chocolate sauce

Lemon Meringue Pie: zesty lemon pie served with fresh cream

Selection of Ice Cream: Salted caramel, Vanilla bourbon and Rum & raisin.

OR

Woodford Dolmen Dessert Assiette: 4 miniature desserts – 2 cake choices, 1 ice-cream cup and 1 mousse shot

Freshly brewed tea and coffee

Terms & Conditions for Evening Private Dining Parties

- All reservations will be provisionally held for a period of 14 days, after which it will be released, unless agreed at the time of booking.
- To confirm your booking a deposit of €200 will be required.
- Booking deposits are non-refundable if your event is cancelled within 21 days of the date.
- Complimentary room hire is given to private dining parties of 20 or more diners.
- The only outside food that can be eaten in the hotel is a cake.
- Evening booking times are from 5pm for private dining parties.
- Final numbers must be confirmed 48 hours in advance of the date. If your numbers increase after this time the hotel must be notified immediately in order to have correct seating available.
- Full payment for all private dining groups is due 48 hours in advance & is based on your confirmed final numbers. Any numbers in excess of this will be charged accordingly on the day.

Personalise your menus with a message or favourite image for your celebration. Simply email us a picture/message with your booking name to reservations@woodforddolmenhotel.ie & we'll look after the rest.

Thank you for considering the Woodford Dolmen Hotel.

To make a booking, email reservations@woodforddolmenhotel.ie or call 059-9142002