



**GRAND HOTEL**  
**WICKLOW**

**PRIVATE DINING MENU**



*To Start.....*

*Traditional Caesar Salad with Parmesan Shavings*  
*Warm Chicken & Mushroom Vol au Vent served with a Sherry Creamy Mushroom Sauce*  
*Cajun Chicken and Smoked Bacon Salad with a Balsamic Dressing*  
*Deep Fried Breaded Mushrooms served with Garlic Mayonnaise*

*Main Courses.....*

*Roast Sirloin of Irish Beef with a Red Wine Jus and Yorkshire Pudding*  
*10oz Rib Eye Steak with a Red Wine Jus and Yorkshire Pudding*  
*(€5 supplement per person)*  
*Fillet of Chicken with a Herb Stuffing wrapped in Bacon with a Black Pepper Cream Sauce*  
*Oven Baked Salmon served with Herb Crumb in a White Wine Sauce*  
*Traditional Roast Turkey and Ham with Herb Stuffing and Homemade Cranberry Sauce*  
*Roasted Red Pepper Stuffed with Mushroom Pilaff*

*All the above served with a Selection of Market Fresh Vegetables & Potatoes*

*Something Sweet.....*

*Cream Filled Profiteroles in a Rich Dark Chocolate Sauce*  
*Baileys Cheesecake*  
*Warm Apple Pie with Fresh Cream*  
*Chocolate Fudge Cake with Fresh Cream*

*Tea / Coffee to Finish*

*€35.95 pp for 3 courses including a choice of main course*  
*or*  
*€29.95 pp for 2 courses including a choice of main course*

*Private Dining Menu Option served from 4pm*