



REGENCY HOTEL
Conference & Leisure Centre

Private Function Menu

Menu A

Caesar Salad with Crispy Croutons and Parmesan Cheese

Homemade Wild Mushroom Soup

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Baked Supreme of Chicken with Herb Stuffing and Bacon Gravy

Served with Chef's choice of Vegetables & Potatoes

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Fresh Fruit Meringue

-

Freshly Brewed Coffee/Tea

€42.00

Menu B

Minted Fan of Sun ripe Melon and Kiwi with Strawberry Coulis

Homemade Cream of Vegetable Soup

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Roast Turkey & Honey Roast Gammon, Wild Sage & Parsley Stuffing &
Cranberry Compote

Served with Chef's choice of Vegetables & Potatoes

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Profiteroles with Dark Chocolate Sauce

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Freshly Brewed Tea/Coffee

€43.00

Menu C

Smoked Chicken & Roast Pepper Salad

Homemade Cream of Leek & Potato

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Roast Prime Rib of Beef with Yorkshire pudding and a Classic Chasseur
Reduction

Served with Chef's choice of Vegetables & Potatoes

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Bailey's Biscuit Cheesecake

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Freshly Brewed Tea/coffee

€45.00

Menu D

Smoked Salmon & Prawn Salad

Homemade Cream of Broccoli & Cheddar Soup

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Roast Leg of Lamb with a Scallion & Potato Stuffing

Served with Chef's choice of Vegetables & Potatoes

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Double Chocolate Cake with a Brandy Sauce

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Freshly Brewed Coffee/Tea

€46.00

Menu E

The Regency Plate of Seafood, Salads & Delicacies

Homemade Cream of Curried Parsnip & Apple Soup

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Poached Fillet of Salmon with a Champagne & Grape Cream

Served with Chef's choice of Vegetables & Potatoes

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Crispy Meringue served with Fresh Fruit & Coated
with Fresh Dairy Cream

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Freshly Brewed Coffee/Tea

€47.00

Additions to Menus

Additional Starters and extra cost per person:

Chicken Tikka with a Mixed Cucumber Salad €3.50
Salmon Mousse with a Lemon & Dill Dressing €4.50
Chicken Liver Pate with a Strawberry Chutney €3.00
Smoked Salmon & Prawns €5.00
Warm Bacon Salad with Feta Cheese & Beef Tomatoes €3.00

Additional Soups and costing per person:

Howth Seafood Chowder €3.00
Cream of Cauliflower Soup €1.00
Chicken & Savory Pancake Consommé €1.00
Spicy Beef and Lentil Soup €1.00

Additional Main Courses and costings per person:

Supreme of Chicken stuffed with Prawns and Served with a Creamy
Lobster Sauce €5.00
Grilled Prime Sirloin Steak with a Mushroom and Red Wine Sauce €6.00
Poached Fillet of Turbot with a Lemon & Dill Cream €7.00
Escalope of Veal with Creamed Mushroom €3.50