



SET MENU A

PH: 053 914 5816 | E: INFO@FARMERSKITCHEN.COM

STARTER

Soup of the Day

Finished with a chive cream & garlic croutons

MAIN COURSE

Traditional Stuffed Turkey & Ham

Served with Creamed & Roast Potatoes & Steamed mixed Vegetables

DESSERT

Pyramid of Profiteroles

Drizzled with Chocolate Sauce

TO FINISH

Tea / Coffee

€22.95pp



SET MENU B

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STARTERS

Soup of the Day

Finished with a chive cream & garlic croutons

Chicken & Mushroom Vol au Vent

Succulent Chicken & Bacon Lardons in a cream mushroom sauce, served on a puff pastry crust

MAIN COURSES

Roast Chicken Breast

Wrapped in Smokey Bacon and filled with a mozzarella & spinach stuffing

Oven Baked Fillet of Cod

Baked with a herb crust, accompanied by a prawn & dill cream sauce

DESSERTS

Pyramid of Profiteroles

Drizzled with Chocolate Sauce

Meringue Nest

Served with Seasonal Berries & Fresh Cream

TO FINISH

Tea / Coffee

€25.95pp



SET MENU C

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STARTERS

Soup of the Day

Finished with a chive cream & garlic croutons

Smoked Salmon & Red Onion Tartlet

Served with a chive creme fraiche

MAIN COURSES

Roast Prime Sirloin of Beef

Drizzled with a chasseur sauce, accompanied by a homemade Yorkshire Pudding

Lemon Sole

Steamed paupiettes of lemon sole filled with crabmeat, accompanied by a chilli & lime chive cream sauce

DESSERTS

The Farmer's Kitchen Death by Chocolate

Chocolate brownie, served with chocolate chip ice cream & drizzled with a chocolate fudge sauce

Meringue Nest

Served with Seasonal Berries & Fresh Cream

TO FINISH

Tea / Coffee

€27.95pp



SET MENU D

PH: 053 914 5816 | E: INFO@FARMERSKITCHEN.COM

STARTER

Mini Fish & Chips

Golden fried herb crusted John Dory, served with matchstick potatoes

SOUP

Butternut Squash Soup

finished with a chive cream & garlic croutons

CHAMPAGNE SORBET

MAIN COURSES

Pan Seared Fillet of Steak

served with a wild mushroom & brandy cream sauce

Pan Seared Fillet of Seabass

rested on a bed of braised fennel & drizzled with a herb oil

All mains are served with baby boiled & gratin potatoes, cauliflower mornay & a carrot & parsnip puree

DESSERT

The Farmer's Kitchen Symphony Dessert Plate

TO FINISH

Tea / Coffee

€39pp - minimum 25 people