

WHITE HORSE

*Christmas*

AT THE

MARCY



# CELEBRATE CHRISTMAS IN STYLE AT

## The Marcy

Step into the festive season at The Marcy Hotel, nestled in the heart of Drogheda. Whether you're planning a lively office celebration or an elegant holiday gathering, our event spaces – Eden and the Plunkett Suite – offer the perfect setting to toast the season in style.

Both venues provide beautifully curated atmospheres that blend sophistication with festive charm. Whether you prefer the botanical elegance of Eden or the classic luxury of the Plunkett Suite, we'll help you create a memorable Christmas party tailored to your needs.

Enjoy mouth-watering seasonal menus crafted by our talented chefs, sip on signature cocktails or mulled wine, and soak in the warm, inviting ambiance that defines a Marcy Christmas. Our team will work with you to transform each space – from intimate dinners to lively festive receptions – to match your vision.

Let us take care of the details, so you can focus on celebrating the most wonderful time of the year.



The menu card has a dark green background with a subtle pattern of leaves and branches. At the top, there are several gold-colored stars of different sizes. The title 'Festive Finger Food' is written in a large, elegant, red cursive font. Below the title, the price '€17.95 PP' is displayed in a gold-colored serif font. The list of food items is centered and written in a white serif font. The 'ADD-ONS' section is also centered, with the title in a gold-colored serif font and the items listed below in a white serif font.

# *Festive Finger Food*

€17.95 PP

Festive Cocktail Sausages  
Spiced Potato Wedges  
Sweet & Spicy Popcorn Chicken  
Onion Rings  
Crispy Chicken Tenders  
Beef Slider Delights

## ADD-ONS

Glass of house wine | €7.50 pp  
A glass & a top up | €12 pp  
A Bottle of House Wine | €28  
Personalised Prosecco Cocktail on Arrival | €7.00 pp

# Supper Style Fork Buffet

€28.50 PER PERSON



## Create your own menu:

Two hot dishes

Two accompaniments

Add 2 salads - €2 pp

Freshly Brewed Tea or Coffee

## ADD-ONS

Glass of house wine | €7.50 pp

Glass & a top up | €12 pp

Bottle of house wine | €28.00

Dessert Duo | €6.50 pp

Anti Pasta & Prosecco on Arrival | €12 pp

## HOT DISHES

Indian Butter Chicken Curry

Chicken A La King

Thai Green Chicken Curry

Beef Bourguignon

Beef Massaman Curry

Traditional Beef Lasagna

Pork Stroganoff

## ACCOMPANIMENTS

Steamed Boiled Rice

Pilau Rice

Baby Boiled Potato

Garlic Roasted Baby Potato

Garlic Bread

Bakers Bread Basket

## SALADS

Mixed Leaves, Lemon Herb Dressing

Homemade Creamy Slaw

Potato Salad, Chorizo Spring Onion

Egg Mayo Garni

Tomato & Cucumber, Balsamic Drizzle

Italia Pesto Penne with Pine Nuts

# Three Course Served Menu

## OPTION ONE | €40 PP

**Roasted Butternut Squash & Red Pepper Soup**

Freshly Baked Breads

**Classic Caesar Salad**

Cos Leaves, Bacon Lardons Homemade Caesar Dressing, Parmesan Shavings



**Herb Crusted Fillet of Salmon**

Caper Butter Drizzle

**Roast Stuffed Turkey & Ham**

Served with a Sage & Onion Stuffing

Served with a Mélange of Vegetables & Potatoes



**Eden Duo of Desserts**

Served with Vanilla Creme Anglaise

**Served with Freshly Brewed Tea or Coffee**

After Dinner Mints



# OPTION TWO | €47.50 PP

**Cream of Leek & Potato Soup**

Bakers Bread Basket

**Potted Seafood Salad**

Prawns & Crab, Pico De Gallo & Avocado Sauce, Herb Crostini



**Prime Roast Sirloin of Beef**

Stock Pot Gravy Jus

**Supreme of Chicken**

Served with a Wild Mushroom Sauce

Served with a Mélange of Vegetables & Potatoes

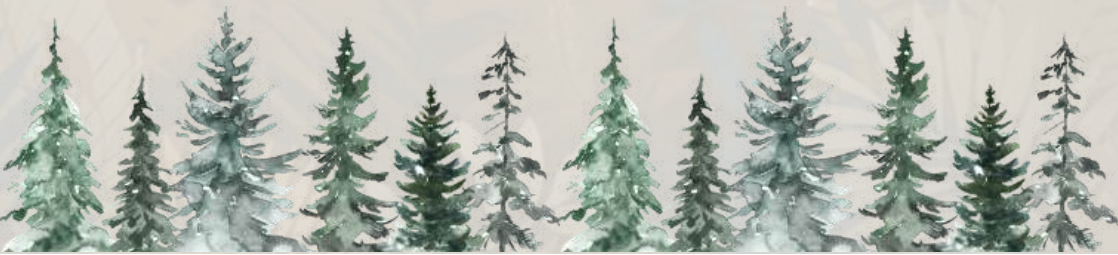


**Eden Duo of Desserts**

Served with Vanilla Creme Anglaise

**Served with Freshly Brewed Tea or Coffee**

After Dinner Mints





## OPTION THREE | €49 PP

**Cream of Pea & Ham Soup**

Bakers Bread Basket

**Italian Style Bruschetta**

Bed of Rocket Leaves, Fresh Parmesan



**Fillet of Salmon**

Served with A Lemon & Beurre Blanc

**Prime Roast Sirloin of Beef**

Brandy & Peppercorn Sauce

Served with a Mélange of Vegetables & Potatoes



**Eden Duo of Desserts**

Served with Vanilla Creme Anglaise

**Served with Freshly Brewed Tea or Coffee**

After Dinner Mints

## VEGETARIAN OPTIONS

**Vegetable Tikka Masala**

Pilau Rice, Naan Bread

**Vegetable Bouchée**

Baked Mediterranean Vegetable Mozzarella served in a Pastry Bouchée