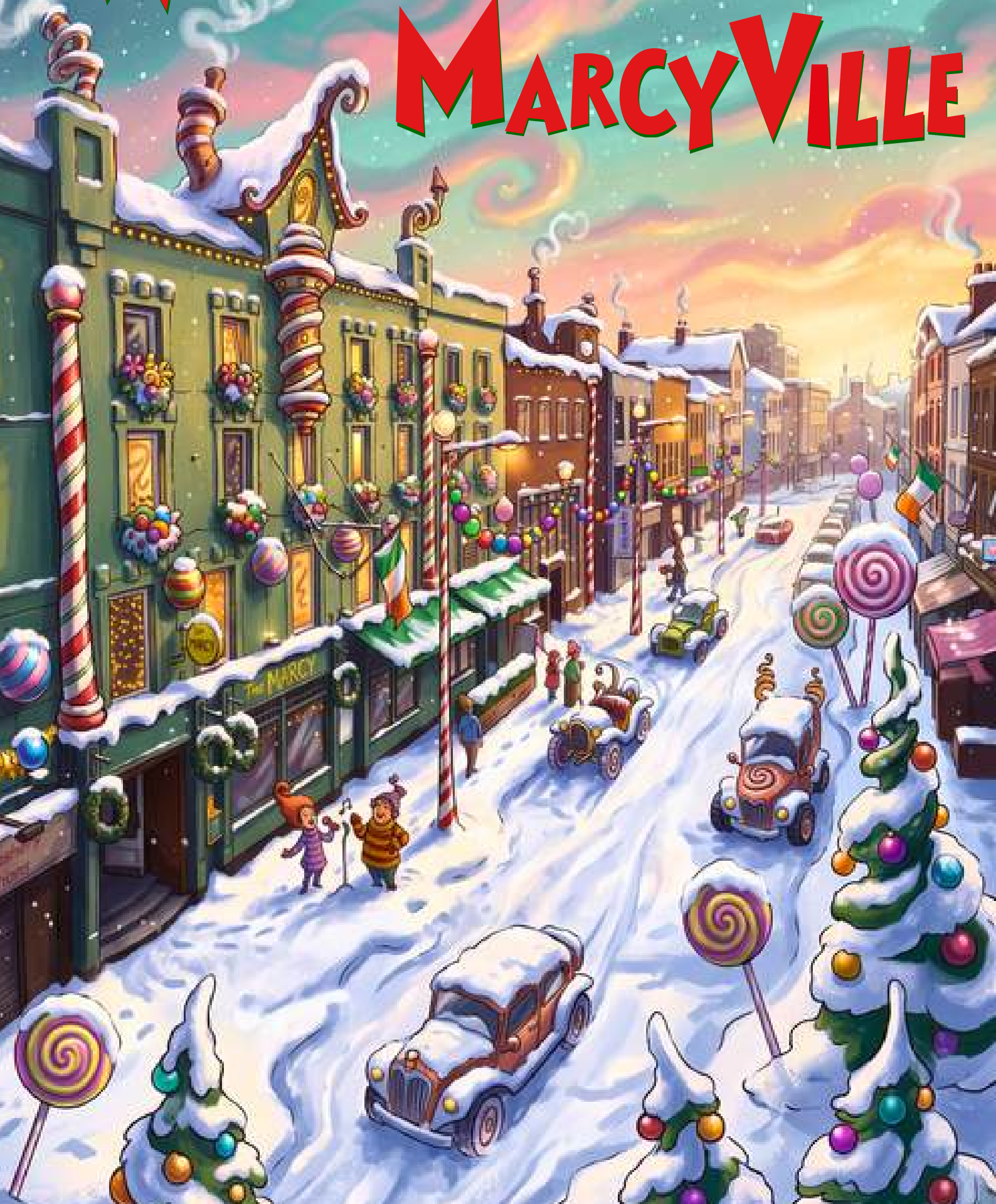


WELCOME To MARCYVILLE





PRIVATE PARTIES

Festive Finger Food

€17.95 PP

Festive Cocktail Sausages

Spiced Potato Wedges

Sweet & Spicy Popcorn Chicken

Onion Rings

Crispy Chicken Tenders

Beef Slider Delights

A Little Mischief

Glass of house wine | €7.50 pp

A glass & a top up | €12 pp

A Bottle of House Wine | €28

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

The Grinch's 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

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

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

Duo of Desserts
Served with Vanilla Creme Anglaise

Served with Freshly Brewed Tea or Coffee
After Dinner Mints

THREE COURSE

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

Duo of Desserts
Served with Vanilla Creme Anglaise

Served with Freshly Brewed Tea or Coffee
After Dinner Mints

VEGETARIAN OPTION'S

Vegetable Tikka Masala
Pilau Rice, Naan Bread

Vegetable Bouchée
Baked Mediterranean Vegetable Mozzarella
served in a Pastry Bouchée