



GLENSIDE HOTEL

HOTEL | WEDDINGS | DINING

In the heart of the Booyne Valley

Celebration Menus

SAMPLE CELEBRATION MENUS

(Options include Private Room and Personalised Printed Menu)
Minimum Numbers 50 people

MENU A €35.00 per person

Starters

Homemade Country Vegetable Soup with Freshly Baked Bread

Puff Pastry Vol Au Vent with Corn Fed Chicken & Wild Mushroom Cream

Main Courses

Roast Stuffed Herb & Butter Basted Turkey & Honey Glazed Ham with Sage Butter, Onion Stuffing & Rich Meat Glaze

Baked Fillet of Salmon with Steamed Vegetables & Light Hollandaise

Desserts

Sticky Toffee Pudding with Vanilla Ice Cream & Butterscotch Sauce

Baked Apple Pie with Crème Anglaise & Fresh Cream

Freshly Brewed Tea & Coffee

Telephone: 041 9829999 Email: info@glensidehotel.ie
www.glensidehotel.ie



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MENU B

€37.00 per person

(Choose 2 starters, 2 main courses & 2 desserts)

Starters

Homemade Cream of Vegetable Soup

Panko Breaded Button Mushrooms with Garlic Mayo

Creamy Chicken & Mushroom Vol Au Vent

Wild Mushroom Tartlet with Baby Spinach & Camembert served on a
Salad of Balsamic Dressed Rocket with Roasted Cherry Tomatoes

Main Courses

Roast Sirloin of Beef with Yorkshire Pudding

Roast Leg of Lamb with Sage & Onion Stuffing & Gravy Jus

Roasted Salmon Fillet with a Symphony of Steamed Vegetables & Light Hollandaise Sauce

Roast Herb & Butter Basted Turkey & Honey Glazed Ham with Sage Butter,
Onion Stuffing & Rich Meat Glaze

The above main course are served with a selection of fresh market vegetables & creamed potatoes



Desserts

Apple Pie served with Fresh Cream

Black Forest Gateau

Profiteroles served Hot Chocolate Sauce

Chefs Homemade Brownie

Freshly Brewed Tea & Filtered Coffee

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