



Celtic Club Function Menu 2011

\$35 for Two Course

Choice of Two Entrée plus Two Mains

Or

Two Mains plus Two Desserts

Tea/Coffee is included

\$45 for Three Course

Choice of Two Entrée, Two Mains & Two Desserts

Tea/Coffee is included

Please note your meals will be served on an alternate basis (50/50)

An Additional \$2.50 p/p extra charge for Rack of Lamb

An Additional \$3.50 p/p will be added for Saturday/Sundays

An Additional \$5 p/p on Public Holidays



Entrée

Variety of House Made Soups

Potato & Leek
Zucchini & Bacon
Cream of Pumpkin
Minestrone
Seafood Chowder

Duo of Portobello Mushroom

stuffed with sautéed spinach and crumbled with fete cheese topped with a small rocket red onion salad

Smoked Salmon

Combination of Honey dew, rockmelon and water melon combined with a raspberry coulis served with rosette of smoked salmon

Pan fried Calamari

lightly dusted with mixed herbs served on a rocket red onion and semi dried tomato salad finished with a balsamic reduction

Herb Crusted Brie Cheese

Fried golden brown, placed on salad greens finished with a cranberry coulis

All served with homemade bread



Mains

Crispy Skin Atlantic Salmon

served on bed of colcannon mash with buttered brocolini finished with semi dried tomato compote

***Oven Roasted Rack of Lamb**

served on creamy chive mash potato, sauté spinach & buttered Dutch carrots finished with a red wine jus

Roasted Red Capsicum – Vegetarian Option

filled with a savoury basmati rice of mixed herbs, sultana & toasted pine nuts finished with a Napoli sauce and crispy leeks

Beef & Guinness Pie

Prime beef cooked in Ireland's most famous stout encased in a golden puff pastry served w creamy mash and buttered vegetables

Chicken Supreme

served on a herbed potato rosti with buttered green bean and finished with a mushroom whisky cream sauce

Beef Meddalions

served on a herb mash with buttered vegetables topped with seeded mustard jus



Desserts

House Made Lemon and Lime Tart

filled in a light and flaky pastry finished with a dusting of icing sugar
served with vanilla ice cream

House Made Baileys Cheesecake

together with a light biscuit base served with mixed berry compote

Warm Chocolate Mud Cake

a moist sponge chocolate cake coated with a chocolate Ganache
served with vanilla ice cream

To Finish

Tea/Coffee