



MEADOWLANDS

HOTEL • TRALEE

SAMPLE 2018 GROUP MENU €30PP

HOMEMADE SOUP OF THE DAY

GOLDEN DINGLE BAY FISH CAKES,
BABY LEAVES & TARTAR SAUCE

HOMEMADE CONFIT OF DUCK SPRING ROLLS
WITH SPICED PLUM COMPOTE

ROASTED BEETROOT AND GOATS CHEESE SALAD
WITH ORANGE AND WALNUT DRESSING

*SLOW-COOKED BRAISED IRISH BEEF STEAK
WITH THYME & ONION*

*PAN FRIED SUPREME OF CHICKEN,
RATATOUILLE NICOISE & PROVENCAL SAUCE*

*PAN FRIED HAKE, LINGUINI OF VEGETABLES,
LEMON & DILL HOLLANDAISE SAUCE*

*BASIL ROASTED VEGETABLE
WITH ORZO PASTA, PARMESAN SHAVINGS*

*HOMEMADE WARM APPLE & BERRY CRUMBLE
WITH CREAM & CUSTARD*

MEADOWLANDS HOMEMADE SEASONAL CHEESECAKE

VALENTIA ISLAND SELECTION OF ICE CREAM

MEADOWLANDS SEASONAL PAVLOVA ROULADE

TEA OR COFFEE



MEADOWLANDS

HOTEL • TRALEE

SAMPLE 2018 GROUP MENU €35PP

HOMEMADE SOUP OF THE DAY

GOLDEN DINGLE BAY FISH CAKES,
BABY LEAVES & CITRUS DRESSING

GRILLED CHICKEN CAESAR SALAD,
BABY GEM, GARLIC CROUTONS, PARMESAN SHAVINGS

ROSETTE OF SMOKED SALMON,
LEAF SALAD, HONEY & MUSTARD VINAIGRETTE

10OZ GRILLED SIRLOIN STEAK WITH SAUTÉED
MUSHROOM & ONION RING & GARLIC & PARSLEY
BUTTER OR CRACKED BLACK PEPPERCORN SAUCE

OVEN ROASTED FILLET OF SALMON
WITH SPINACH CREAM SAUCE

PAN FRIED SUPREME OF CHICKEN,
RATATOUILLE NICOISE & PROVENCAL SAUCE

GRATINATED FILLET OF HAKE, SUNDRIED TOMATO,
PARMESAN CRUMB WITH WHOLE GRAIN MUSTARD
AND LEEK CREAM

TIAN OF ROASTED VEGETABLES WITH GOATS CHEESE
SERVED WITH A BASIL & PESTO SAUCE

HOMEMADE WARM APPLE & BERRY CRUMBLE
WITH CREAM & CUSTARD

WARM CHOCOLATE CAKE
WITH VANILLA ICE CREAM & CHOCOLATE SAUCE

MEADOWLANDS SEASONAL PAVLOVA ROULADE

VALENTIA ISLAND SELECTION OF ICE CREAM

TEA OR COFFEE



MEADOWLANDS

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SAMPLE 2018 GROUP MENU €40PP

HOMEMADE SOUP OF THE DAY

MEADOWLANDS SEAFOOD CHOWDER

PAN FRIED SCALLOPS BUTTERED SPINACH,
GARLIC CREAM SAUCE & MICRO SALAD

POACHED PEARS, CARAMELISED WALNUTS
AND CASHEL BLUE CHEESE SALAD

10OZ GRILLED SIRLOIN STEAK WITH SAUTÉED
MUSHROOM & ONION RING & GARLIC & PARSLEY
BUTTER OR CRACKED BLACK PEPPERCORN SAUCE

OVEN ROASTED FILLET OF SALMON
WITH SPINACH CREAM SAUCE

ROASTED GLAZED HALF DUCKLING
FIG CHUTNEY, CARAMELISED ORANGE WITH
REDCURRANT JUS

PAN SEARED MEDALLIONS OF MONKFISH,
AVOCADO, CHILLI, SHALLOT, LIME AND HERBS SALSA,
ROCKET LEAVES

WILD MUSHROOM RAGOUT SERVED IN A WHITE
WINE SAUCE WITH GNOCCHI AND PARMESAN
SHAVINGS

BAKED ALASKA WITH BUTTERSCOTCH SAUCE

WARM CHOCOLATE CAKE
WITH VANILLA ICE CREAM & CHOCOLATE SAUCE

VANILLA CRÈME BRULE AND
CRUSHED RASPBERRY SAUCE

MEADOWLANDS SEASONAL PAVLOVA ROULADE

TEA OR COFFEE