



# Private Dining Menu

## STARTERS

### Garden Vegetable Soup

Served with fresh bread roll

### Classic Caesar Salad

Bacon lardons, herb croutons, cos lettuce sprinkled with parmesan cheese

### Warm Chicken and Mushroom Bouche

Chicken, fresh herbs, button mushrooms, white wine cream sauce, served in a warm hollow puffed pastry

## MAIN COURSES

### Braised Featherblade of Beef

(€3pp supplement on Classic & Supreme)

Slow cooked featherblade of beef in stock vegetables, red wine reduction

### Pan Roasted Chicken Supreme

Crispy skinned chicken supreme, char-grilled courgette, aubergine & red piquillo pepper, white wine velouté & home grown garlic pesto

### Seared Hake Fillet

Hake fillet, sauteed French beans & samphire, puree spinach, Chardonnay cream & red pepper pesto calabrese

All served with a selection of fresh market vegetables and puree mash potatoes.

## DESSERTS

### Deep Filled Apple Pie

Served warm with soft vanilla ice cream

### The Woodford's Signature Honey Panna Cotta

Freshly harvested home grown honey & Village Dairy cream panna cotta, sweet wild berry compote & chef's homemade honeycomb

### Chef's Cheesecake

Served with fresh cream

## TEA/COFFEE





# Children's Private Dining Menu

**12 YEARS OF AGE AND UNDER**

## **STARTER**

**Seasonal Vegetable Soup**

Served with fresh bread roll

## **MAINS**

**Half portion of butchers joint**

Served with creamy mash, veggies and rich roast gravy

**Crispy Chicken Strips**

with french fries

**Local Pork Sausages**

with french fries

**Penne Pasta**

Served with tomato sauce

## **DESSERT**

**Selection of Ice Cream**



# Private Dining Upgrade

---

Add a Glass of Prosecco on Arrival

Add Wine with your Meal

Add our Decoration Bundle

Bundle Includes:

Dedicated Events Coordinator, Cherry blossom trees or silver candelabra centrepieces

Gold Chiavari chairs, Personalised table menus, Flower wall backdrop

Cake Stand, Mood setting LED uplighters



## Private Dining Terms & Conditions

### BOOKING & PAYMENT

- All reservations will be provisionally held for a period of 7 days, after which a deposit of €100 is required to confirm your booking. If a deposit is not received, your booking will be cancelled by close of business on the 7th day.
- Booking deposits are non-refundable if your event is cancelled within 14 days of the date.
- Final numbers can be changed up to 48 hours before your event. Please note for parties of less than 20 adults, a room hire fee of €100 will apply.
- Final bill must be settled on or before departure and will be charged at the numbers confirmed with events team. Split bills are not possible for groups larger than 6 people.
- Lunch booking times are from 12 noon to 4pm, in the event there is a dinner booking in the function room after your event you may be asked to vacate the room after 7pm so that our team may get ready for next service. If you request to continue your gathering we can move you to the bar/bistro, subject to availability.

### THIRD PARTY FOOD SUPPLIERS

- Food items from outside suppliers can only be brought in to the hotel for consumption in public areas with the expressed permission of management. This food must be traceable to a professional supplier.
- Cakes and food items may be dropped into the hotel on the event of the day with prior notice to the events team. Items which require refrigerated storage cannot be taken in any sooner than the morning of an event.
- Items cooked at 'home' will not be permitted on the hotel premises.
- The hotel accepts absolutely no responsibility for any food borne illnesses that may be linked to a 3rd party suppliers produce. As part of our HACCP policy (Hazard Analysis & Critical Control Points) the hotel reserves the right to retain food samples from any outside source for the purpose of testing and analysis where necessary.
- All remaining food items must be collected and taken away on the night of the event or the next morning at the latest as all remaining items will be disposed of the following day.

### ENTERTAINMENT SUPPLIERS

- Our events team must be informed in advance of any details of an outside supplier providing a service at your celebration.
- Woodford Dolmen Hotel reserves the right to decline entry to suppliers they deem inappropriate for the venue.
- All decorations or 3rd party suppliers props/accessories must be collected and taken away on the night of the event or the next morning at the latest. The hotel accepts no responsibility for loss or damage to any decorations etc.

TERMS & CONDITIONS ARE SUBJECT TO CHANGE BY MANAGEMENT AT ANY TIME.