



— Your Perfect Day —



★★★★

GLENVIEW HOTEL  
AND LEISURE CLUB



# Sample of our Traditional Sit-down Menus



## STARTERS

FRIED FISH CAKES WITH SALT BAKED COD & IRISH CRAB MEAT,  
MANGO & CHILI SALSA.

TOSSED CAESAR SALAD COS LETTUCE, CRISPY BACON,  
GARLIC CROUTONS & PARMESAN SHAVINGS.

BRUSCHETTA OF LOCAL GOATS CHEESE DRESSED ROCKET & SALAD GREENS,  
RED PEPPER COULIS.

TOSSED SALAD OF HOME SMOKED CHICKEN OVEN DRIED TOMATOES,  
SPRING ONION & CROUTONS SWEET CHILLI DRESSING.  
SUPPLEMENT - €7.50 PER PERSON.

WARM TART OF THYME STEWED ONIONS & WICKLOW BRIE,  
CHARD LEAVES, TOMATO & PINENUT DRESSING.

VOL AU VENT OF CHICKEN, GARDEN HERBS & MUSHROOMS IN A  
WHITE WINE CREAM SAUCE.

PRESSED SLOW COOKED HAM HOCK & APRICOT TERRINE, PICKLED CUCUMBER,  
APPLE RELISH. SUPPLEMENT €7.50 PER PERSON.

SALAD OF SMOKED SALMON, HERB CRÈME FRAICHE, LEMON & CAPER VINAIGRETTE.  
SUPPLEMENT €9.50 PER PERSON.

PARCEL OF DRESSED CRAB MEAT & SMOKED SALMON CUCUMBER & DILL SALAD, CHIVE CREAM.

## HOMEMADE SOUPS

CARROT, ORANGE & CORIANDER SOUP.  
CREAM OF BROCCOLI & TOASTED ALMOND SOUP.  
CREAM OF LEEK & POTATO SOUP.

CREAM OF FRESH GARDEN VEGETABLE SOUP.  
WILD MUSHROOM & TRUFFLE SOUP.

FIRE ROASTED RED BELL PEPPER & TOMATO SOUP.  
CREAM OF CELERIAC & SMOKED CHICKEN SOUP.  
THAI SPICED COCONUT, CORIANDER & LEMONGRASS SOUP.  
CHICKEN, SWEETCORN & CORIANDER BROTH.

## SORBET COURSE

(OPTIONAL COST €4.50 PER PERSON)  
CHAMPAGNE, LEMON, RASPBERRY,  
TROPICAL OR GREEN APPLE SORBET.



# Sample of our Traditional Sit-down Menus



## MAIN COURSES

ROAST PRIME SIRLOIN OF IRISH HEREFORD BEEF, YORKSHIRE PUDDING,  
RED WINE JUS.

PAN FRIED TOWNEDOS OF IRISH DRY AGE BEEF FILLET,  
(BEEF COOKED MEDIUM WELL) TOMATO, THYME & ONION JUS.  
SUPPLEMENT €15.00 PER PERSON.

HERB CRUSTED RACK OF WICKLOW LAMB, BASIL JUS.  
SUPPLEMENT €14.50 PER PERSON.

ROAST LEG OF WICKLOW LAMB, SAVOURY STUFFING, REDCURRANT JUS.

ROAST TURKEY & BAKED IRISH HAM, HERB STUFFING, CRANBERRY JUS.

ROCKET, SUNDRIED TOMATO & MOZZARELLA STUFFED BREAST OF  
CHICKEN MUSTARD & TARRAGON SAUCE.

FENUGREEK SPICED DUSTED GRILLED FILLET OF SALMON,  
LIME, PEPPER & CORIANDER SALSA.

PAN ROASTED FILLET OF SEABASS, WILTED BABY SPINACH,  
CAPER & CHIVE BUERRE BLANC.

## VEGETARIAN OPTIONS

WILD MUSHROOM RISOTTO.

PENNE ARRABIATA.

PARCEL OF AUBERGINE, MEDITERRANEAN VEGETABLES & GOAT'S CHEESE.

CANNELLONI OF AUBERGINE WITH TUSCAN VEGETABLES & FETA CHEESE.

## POTATOES

(CHOOSE TWO FROM THE FOLLOWING)

GARLIC MASH, SCALLION MASH, HORSERADISH MASH  
BABY POTATOES, ROASTED POTATOES WITH PARMESAN CHEESE  
TRADITIONAL ROAST POTATOES OR FONDANT POTATO.

ALL OUR MAIN COURSE ARE SERVED WITH A BOUQUET OF  
FRESH SEASONAL BABY VEGETABLES.



# Sample of our Traditional Sit-down Menus



## DESSERTS

GLENVIEW ASSIETTE OF HOMEMADE DESSERTS.  
(CHOCOLATE MOUSSE IN A CHOCOLATE CUP, BAILEYS CHEESE CAKE, LEMON TART)  
DUO OF SAUCES (SUPPLEMENT €4.50 PER PERSON).

CALLEBAUT DOUBLE CHOCOLATE BAVAROIS, TOFFEE & PECAN SAUCE.

FRESH FRUIT MERINGUE NEST, FRUIT COULIS.

HOMEMADE CHEESE CAKE.  
(PLEASE SELECT A FLAVOUR FROM THE FOLLOWING)  
BAILEYS, MALTESERS, STRAWBERRY, MANGO, LEMON SERVED WITH CHOCOLATE SAUCE.

WARM RASPBERRY & PISTACHIO FRANGIPANE TART, VANILLA ICE CREAM.

LEMON MERINGUE TART, WILD BERRY COMPOTE.

WHITE CHOCOLATE & RASPBERRY MOUSSE, FRUIT COULIS.

WARM APPLE & RHUBARB CRUMBLE, VANILLA ICE-CREAM SAUCE ANGLAISE.

SELECTION OF THREE IRISH FARMHOUSE CHEESES WITH CRACKERS,  
GRAPES & CHUTNEY. (SUPPLEMENT- €6.50 PER PERSON)

PLEASE NOTE THAT OUR VINTAGE AND LACE IS FOR A SET MENU OF  
CHOICE OF 1 STARTER, CHOICE OF SOUP, CHOICE OF TWO MAIN COURSES.  
DESSERT IS SET AS PROFITEROLES STUFFED WITH CREAM & CHOCOLATE SAUCE,  
SERVED WITH FRESHLY BREWED TEA & COFFEE.

ENHANCE YOUR DINNER OFFERING BY ADDING AN ADDITIONAL MENU OPTION.  
EACH ADDITIONAL DISH IS €6.00 PER PERSON.









# Wedstival Celebration Outdoor Boxes



## GAENG PET NUA

RED HEREFORD BEEF CURRY WITH PEA, AUBERGINE AND SWEET BASIL  
SERVED WITH JASMINE RICE & PRAWN CRACKERS.

## CHICKEN TIKKA MASALA

BASMATI RICE, PICKLED CAULIFLOWER, POPPADUM.

## PHAD THAI

FLAT RICE NOODLES WITH PEANUTS, EGG, BEAN SPROUTS AND LIME  
CHOOSE FROM CHICKEN, VEGETABLE OR PRAWNS.  
(SUPPLEMENT FOR PRAWNS €4.50).

## VEGAN CHICK- PEA TAJINE

TOSSED QUINOA SALAD, PICKLED CARROT, APRICOT & RAISINS.

## BRAISED SHANK OF WICKLOW LAMB WITH RAS-EL-HANOUT SPICE

MEDITERRANEAN COUS COUS, TZATZIKI, DRESSED BEETROOT.

## BURGER BOXES

HOMEMADE GLENVIEW BEEF / CHICKEN BURGER WITH CHEDDAR CHEESE,  
BEER PICKLED CUCUMBER, HOMEMADE BACON RELISH.

## SALADS

BABY POTATO, SPRING ONION & CHIVE SALAD,  
COLESLAW,  
TOMATO, RED ONION & CUCUMBER,  
MIXED LEAF SALAD,  
RAW BEETROOT & ORANGE SALAD.  
BASKET OF FRENCH FRIES & SPICY POTATO WEDGES WITH MARIE - ROSE SAUCE.

ALL SERVED WITH A SELECTION OF FRESHLY BAKED BREAD.



# Evening Reception



CHICKEN GOUJONS WITH RELISH.  
A SELECTION OF GARLIC OR PARMESAN BREAD WITH DIPS.  
MINI SAUSAGE ROLLS WITH MAYONNAISE.  
SELECTION OF MINI QUICHES (HAM, SALMON, BACON & BROCCOLI)  
GOLDEN FRIED BREADED BRIE, WITH CRANBERRY SAUCE.  
BREADED JALAPENOS STUFFED WITH CREAM CHEESE.  
BASKET OF SPICY WEDGES WITH MARIE - ROSE SAUCE.  
MIXED BOX OF TAYTO AND POPCORN.  
SELECTION OF THREE IRISH FARMHOUSE CHEESES WITH CRACKERS  
GRAPES AND CHUTNEY.  
(SUPPLEMENT- €6.50 PER PERSON)



## CHILDREN'S MENUS

### SOUP

SAUSAGES & CHIPS.  
CHICKEN GOUJONS & CHIPS  
1/ PORTION OF A ROAST MAIN MEAL  
PENNE PASTA WITH TOMATO SAUCE.

SELECTION OF ICE CREAM.

€15.00 PER CHILD

