

Group Menu 1

Starter:

Choose 3

Homemade Soup of the Day with our Woodenbridge Homemade Brown bread

Homemade Seafood Chowder served with our Woodenbridge Homemade Brown bread

Homemade Irish Chicken Wings, Hot Franks Chilli Glaze

Breaded Mushrooms, Deep Fried, Garlic Mayonnaise

Chia Seed Coated Brie, mixed leaves, cranberry & Jamaican rum reduction

Smoked Salmon & Cream Cheese Roulade

Chicken Cesar Salad, garlic Croutons

Main Course:

Choose 4

Traditional Stuffed Turkey & Honey Baked Ham, creamy mashed potato and seasonal vegetables

Woodenbridge House salad: Available with Smoked Salmon, Chicken or vegetarian option

Homemade Beef Lasagne: A real favourite with garlic bread, salad or fries

Rigatoni Vegan Pasta, with Spinach, Garlic, Mushroom, Sundried Tomato, Broccoli, Vegan Cheese, Soya Cream & Omega seed Mix.

Traditional Supreme of Wexford Salmon, grilled or poached, Light lemon cream sauce

Fresh Fish and Chips: homemade tartar Sauce, Homemade Fries or Salad

Chefs Chicken & Vegetable Curry of the Day, steamed rice, Naan Bread

Homemade Irish Chicken Breast Goujons: 100% chicken breast, nothing added but breadcrumbs

Slow Cooked Beef Brisket, Spring Onion Mash & Crispy Onion

Award Winning Homemade Sirloin of Beef Burger, Brioche Bun, Gherkin, Caramelised Red Onion

8oz Sirloin Steak served with mushrooms, onions and a choice of sauce (Supplement €5)

10oz Rib eye served with mushrooms, onions and a choice of sauce (Supplement €7)

Slow Roasted Shank of Wicklow Lamb with mint pan jus. (Supplement €5)

Dessert:

Choose 3

Apple Pie, sweet apples in a crispy pastry served hot or cold with cream or ice cream

Daily Cheesecake, biscuit base, cream cheese filled topping, drizzled with warm chocolate sauce

Chocolate Brownie, the ultimate chocolate lovers dessert, served hot or cold with cream or ice cream

Cappuccino Meringue Roulade

Vegan Coconut Tapioca Pudding, Summer Berries Compote

Ice cream, a selection of smooth creamy ice cream served in a wafer basket

Tea/Coffee

3 course €30

2 course €27

Both options include Tea/Coffee

Group Menu 2

Starter:

Choose 2

Homemade Seafood Chowder served with our Woodenbridge Homemade Brown bread

Chicken Caesar Salad with Garlic Croutons and a traditional Caesar Dressing

Homemade Soup of the Day with our Woodenbridge Homemade Brown bread

Chicken Liver Pate served on a bed of dressed lettuce and a sweetened balsamic infusion

Breaded Mushrooms, Deep Fried, Garlic Mayonnaise

Chilled Duo of Honeydew and Cantaloupe Melon and Seasonal Berries

Main Course:

Choose 3

Breast of Chicken, Creamy Mushroom & Smoked Bacon Sauce

Grilled Hake with a Mixed Herb Crust and a delicate Champagne Sauce

Poached Escalope of Salmon with a Light lemon cream sauce

Roast Leg of Wicklow Lamb with a minted pan jus

Roast Sirloin of Irish Beef served with a burgundy reduction (€2 supplement)

Traditional Stuffed Turkey & Honey Baked Ham, creamy mashed potato and seasonal vegetables

Dessert:

Choose 2

Apple Pie, sweet apples in a crispy pastry served hot or cold with cream or ice cream

Daily Cheesecake, biscuit base, cream cheese filled topping, drizzled with warm chocolate sauce

Chocolate Brownie, the ultimate chocolate lovers dessert, served hot or cold with cream or ice cream

Cappuccino Meringue Roulade

Vegan Coconut Tapioca Pudding, Summer Berries Compote

Ice cream, a selection of smooth creamy ice cream served in a wafer basket

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*Tea/Coffee*

**3 course €28**

**2 course €25**

***Both options include Tea/Coffee***

*We cater for small and large groups*

*To make a booking please call sales on 0402-35146*

