



À la Carte Menu

Starters

*Terrine of Foie Gras accompanied with
Orange Marmalade & Toasted Brioche*

*Sliced Duck Breast accompanied with an Apple Compote,
Young Leaves & Cassis Syrup*

*Warm Spiced Cajun Chicken, served with Roasted
Pumpkin Seeds & Raspberry Vinaigrette*

*Druids Caesar Salad, Cos Leaves tossed with Garlic Crouton
& Traditional Dressing, topped with Parmesan Cheese*

*Thinly sliced Smoked Salmon accompanied with Baby
Shrimp, Parsley, Citrus Vinaigrette & Crostini*

***Baked Goat Cheese & Plum Tomato Tartlet accompanied with
Rocket Leaves, Basil Pesto & Balsamic Vinaigrette***

*Shrimp Cocktail accompanied with
Young Leaves & Fresh Lemon Wedge*

*Skewered Cantaloupe & Honey Dew Melon
served with a Fresh Strawberry Coulis*

*Warm Crab Cake accompanied with Preserved Lemon
Aioli, Shaved Fennel Salad & Chives*

*Chicken Liver Parfait accompanied with Red
Onion Marmalade & a Port Reduction*



Soups

*Vegetable & Thyme Soup garnished
with Chive Chantilly*

***Leek & Potato Soup garnished
with Crispy Leeks***

*Roasted Aubergine & Tomato Soup garnished
With Pine Nuts & Fresh Basil Pesto*

*Cream of Carrot & Coriander garnished
with Parsley Cream*

Wild Mushroom Soup

Sorbet Course

Champagne

Lemon

Mango

Raspberry

All at €5.00 supplement

*** denotes Chef specialities*



Main Courses

*Slow Roasted Irish Sirloin of Beef accompanied
with Fine Green Beans & Cognac Jus*
€67

*Oven Baked Fillet of Salmon accompanied with Sliced Pepper
& Chorizo Compote, Lemon Butter Sauce*
€67

*Roasted Breast of Corn-Fed Chicken Stuffed with
Artichokes, Watercress & topped with Sage Cream*
€62

*Slow Braised Pork Fillet accompanied with Apple &
Black Pudding Ragout, Orange Mustard Sauce*
€62

*8oz Fillet of Irish Beef accompanied with Red Onion
Jam & a Truffle Merlot Reduction*
€74

*Roast Fillet of Cod accompanied with
Baby Shrimps & a Citrus Cilantro Sauce*
€67

*Herb Crusted Rack of Lamb accompanied with
Mini Ratatouille & Balsamic Jus*
€74

*Roasted Seabass accompanied with Sun Dried Tomato,
Shaved Fennel & a Thyme Cream Sauce*
€72

*** Druids Glen Surf & Turf, Grilled 6oz Irish Fillet of Beef
Accompanied with a Skewer of Black Tiger Prawns***
€74

*Slow Roasted Leg of Wicklow Lamb Marinated with Rosemary
& Garlic, accompanied with a Port Wine Jus*
€67

*All of our Main Courses are accompanied with Fondant potatoes and Mixed Seasonal Vegetables
Vegetarian & Children's Menus Available
Choice on Main Course if required €6 supplement per person*



Desserts

All desserts are home made in house

***Traditional Irish Banoffi
Butterscotch Sauce***

*Passion Fruit Cheese Cake
Marinated Citrus & Cinnamon, Orange Glaze*

*Mixed Berry Crumble
Honeycomb Ice Cream*

*Lemon Tart
Vanilla Ice Cream, Strawberry Coulis*


*Vanilla Crème Bruleé
made from Organic Eggs, served with White Chocolate Ice Cream*

*Warm Sticky Toffee Pudding
Served with Fresh Cream & Caramel Sauce*

*Homemade Bread & Butter Pudding
Served with Crème Chantilly*

*Add a Cheese Plate, €40 per table
Irish Farmhouse Cheese Platter
Our selection of Cheese from Hempenstall's Wicklow Farm to include
Wicklow Baun, Wicklow Gold, Wicklow Blue & Wicklow Goats Cheese
Served with Druids Tomato Chutney, Grapes & Crackers*

*** Denotes Chef Specialities***



Canapés à La Carte
Warm / €1.80 per piece

Chicken Satay, Thai Peanut Sauce
Lamb Lollipop, Mango Chutney
Mini Crab Cakes, House Remoulade
Beef & Pepper Kebab, Cumin Yoghurt
Hot Italian Sausage, Caraway en Crôte, Mustard Sauce
Spring Roll, Plum Sauce
Shrimp Saté, Coconut Curry Sauce

Canapés à La Carte
Cold / €1.80 per piece

Medallions of Shrimp Caviar
Boursin Cheese, Chives Profiterole
Blue Cheese, Pear Compote Tartlet
China Spoon Salmon Tartar
China Spoon Buffalo Mozzarella
Crab & Avocado Tartlet
Tomato & Olives Bruschetta
Smoked Salmon & Goats Cheese Roulade

Evening Food Selection
€45 per platter – 30 assorted pieces

BBQ Chicken Wings, Blue Cheese Dip
Crispy Mini Pizzas
Spicy Jacket Wedges, Pesto Mayo
Vegetable Spring Rolls, Hoisin Sauce
Warm Sausage Rolls
Mushroom Pastries
Freshly Brewed Tea & Coffee

Selection of Fingers Sandwiches at €7.50pp
Selection of Finger Sandwiches & Cocktail Sausages at €9.50pp

WINE LIST

House White Wine

Badet & Clement Cuvee Prestige Grenache (France)
Brignac Sauvignon Blanc (France)
Chilensis Sauvignon Blanc (Chile)
Hungerford Hill Chardonnay (Australia)

Bottle /Glass

€24.00/€6.00
€24.00/€6.00
€24.00/€6.00
€26.00/€6.25

House Red Wine

Badet & Clement Cuvee Prestige Grenache (France)
Brignac Merlot (France)
Chilensis Cabernet Sauvignon Blanc
Hungerford Hill Shiraz (Australia)

€24.00/€6.00
€24.00/€6.00
€24.00/€6.00
€24.00/€6.00

White Bin

France

Chablis, Domaine des Malandes 2008
€42.00
Macon-Fuisse, Domaine des Valanges 2008
€38.00

Pouilly-Fume, Dme.Tinel-Blondelet 2007
€47.00

Muscadet, Chateau du Poyet 2005
€31.00

Sancerre, Vincent Pinard 2007
€46.50

Chateau Haut Grelot, Sauvignon Blanc
2007
€31.00

Italy

Lugana "San Benedetto", Zenato 2009
€33.00

Spain

Verdejo Val de Vid, Rueda 2008
€30.00

Argentina

Viognier La Linda 2008
€30.00

New Zealand

Huia Sauvignon Blanc, 2008
€33.00

Australia

Riesling Art Series, Leeuwin Estate 2007
€39.00

South Africa

Sauvignon Blanc Iona 2008
€31.00

Red Bin

France

Chateau Damase, Bordeaux Superieur 2005
€42.50

Irancy. Caves Bailly Lapiere Pinot Noir
2006
€41.00

Chateau de Pennautier, Languedoc 2007
€40.50

Fleurie, Domaine du Vissoux Poncie 2008
€46.00

Chateauneuf du Pape, Domaine Quiot 2007
€55.00

Cotes du Rhone, Domaine St Gayan 2007
€31.00

Chateau Coteau. Margaux 2005
€88.00

Italy

Montepulciano d'Abruzzo "Twiggy" 2008
€36.00

Australia

Shiraz Heartland, Limestone Coast 2008
€32.00

Argentina

Malbec La Linda, Mendoza 2008
€30.00

South Africa

Pinotage Diemersfontein Estate 2008
€40.00

Chile

Cabernet Sauvignon Botalcura, 2005
€39.00

Spain

Rioja Reserva Luis Canas 2007
€44.00