party in style
contents

buffet
finger food
summer bbq
set menu €34.50
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buffet

ELM TREE
GLOUNTHAUNE

menu

€16.95 per person
(select 2 options from below)
all served with mashed potato & basmati rice

chicken à la king
chicken tikka masala
beef, guinness & vegetable casserole
hungarian beef goulash
moroccan lamb tagine
lamb korma
chilli con carne
irish stew
beef stroganoff
sweet & sour pork
delicious dessert menu also available
live entertainment can be arranged

THE BANK LOUNGE

book the bank lounge for your special occasion

ELM TREE
GLOUNTHAUNE
finger food

menu
€9.95 per person

choose freshly cut sandwiches
plus 4 other food items
or
choose 6 items without sandwiches

pulled beef and cheddar cheese sliders

lightly spiced bombay potatoes

toulouse sausage and red onion bruschetta

homemade meatballs
in a tomato and chorizo sauce

buttermilk chicken strips
in a louiseanna hot sauce

pulled ham hoc and white pudding bon bon

honey and sesame drizzled mini sausages

wild mushroom,
hazel nut and asparagus bouche

this party food offering is subject to a group
booking of minimum 20 persons

as food is prepared in an open kitchen and we work with allergens containing ingredients, we are unable to guarantee 100% that a particular dish does not contain a particular allergen.
**SUMMER BBQ**

**ELM TREE**

**ELM TREE**

**ELM TREE**

**menu**

€17.50 per person

- flame grilled beef burger with a savory bacon jam
- juicy pork and black pepper sausage
- grilled corn on the cob
- blackened cajun chicken fillet
- baby back pork rib in a sticky bbq sauce

all served with a rustic potato salad, a homemade coleslaw and a mixed leaf and cherry tomato salad

additional extra 6oz minute steak with a creamy pepper sauce €4

this party food offering is subject to a group booking of minimum 20 persons

As food is prepared in an open kitchen and we work with ingredients containing allergens, we are unable to guarantee 100% that a particular dish does not contain a particular allergen.
set menu

stater
a smooth chicken liver pate with homemade sage butter, cumberland jelly and toasted ciabatta
tournafulla black pudding salad with sauteed baby potatoes, caramelised apple, lardons, cherry tomatoes and a honey and mustard dressing
our homemade soup of the day with a homemade brown bread
cajun spiced chicken wings with a hickory bbq sauce and a blue cheese dip

main course
prime roast beef on a creamy mash, seasonal vegetables, a classic roast gravy, horseradish and a homemade yorkshire pudding
pan seared chicken supreme, buttery mashed potatoes, roasted seasonal vegetables and a creamy hazelnut and mushroom sauce
pan fried fillet of hake, creamy mashed potato, a selection of mixed green vegetables and a mornay cheese sauce
thai red curry of sweet potato, chickpea and baby spinach served with lemongrass scented basmati rice and flatbread (with or without chicken)

dessert
trio of desserts consisting of a banoffee pavlova, a raspberry sorbet and a lemon cheesecake

tea/coffee
€34.50 per person
à la carte menu

**starter**

- confit duck leg bon bons in a panko crumb, red onion marmelade and orange coulis  
  €7.95
- pil-pil prawns in a garlic, chilli and parsley butter with grilled ciabatta and a baby leaf salad  
  €8.80
- tournafulla black pudding salad with sauteed baby potatoes, caramelised apple, lardons, cherry tomatoes with a honey and mustard dressing  
  €8.20
- ham hoc and white pudding croquet, on wilted spinach, soft poached egg and a monetary jack sauce  
  €7.80
- cajun spiced chicken wings with a hickory bbq sauce, and a blue cheese dip  
  €7.20
- or our fiery wings in a hot louisiana sauce  
  €7.20
- sauteed chicken, bacon and avocado salad, mixed leaves, cherry tomatoes and a ranch dressing  
  starter: €8.35  
  main course: €15.50
- our homemade soup of the day with a homemade brown bread  
  €6.25
- breadboard, selection of warmly baked homemade breads with flavoured irish butter sundried tomato paste and a basil pesto dip  
  €7.95
- creamy west coast chowder of salmon, cod, smoked bacon and potato served with homemade brown bread  
  €8.80
- a smooth chicken liver pate with homemade sage butter, cumberland jelly and toasted ciabatta  
  €8.20
- mushroom pil-pil in a cajun butter and grilled ciabatta  
  €4.95
- toasted garlic ciabatta bread  
  €4.95
- with cheese: €9.90

**main course**

*please note we are unable to split a bill for groups of 8 or more*

allergens available on request
**main course**

grilled darne of salmon, spinach and garlic gratin, steamed mixed green vegetables, creamy mornay sauce €18.50

buttermilk marinated chicken breast burger, coated in soft flour, flash fried, tomato, onion and rocket, garlic and basil mayo, chips and elm tree hot sauce €16.95

traditional half roast duckling, rosti potatoes, apricot stuffing, roast vegetables, drizzled with an orange and cointreau caramel €25.80

thai red curry of sweet potato, chickpea and baby spinach served with lemongrass scented basmati rice and flatbread €15.80 with chicken: €9.90

slow braised featherblade of beef on horseradish mash, celeriac puree, puff pastry garnish, finished with a rich roast gravy, accompanied with honey roasted carrot and parsnips €17.95

pan seared chicken supreme on spinach and garlic gratin, coated in a hazelnut and mushroom sauce, roast root vegetables €17.50

two 4 oz medallions of prime irish beef fillet on a bed of shallots, lardons, mushrooms, smoked garlic mash, with a choice of garlic butter or brandy and peppercorn sauce €29.95

head chef’s prime hereford beef burger topped with tomato relish, crispy bacon, irish mature cheddar cheese, pickled cucumber, rocket, beef tomato, toasted brioche bun, crispy onion rings and chips with smoked tomato ketchup €17.10

10 oz irish hereford sirloin steak with homemade onion rings, grilled corn and fries, choice of garlic butter or brandy and peppercorn sauce €25.80

traditional fish and chips of beer battered haddock, with mushy peas and tartare sauce €17.50

baked fillet of hake with a lemon and dill crust, buttery mashed potato, seasonal green vegetables and a creamy cheese sauce €17.90

sauteed chicken fettuchine in a rich sundried tomato and basil cream sauce, toasted garlic bread €16.95

morrocan spiced mixed bean burger in a toasted bun with rocket, tomato and a beetroot relish, served with vegan mayonnaise and chips €17.50

**sides**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>chips</td>
<td>€3.10</td>
</tr>
<tr>
<td>mixed seasonal veg</td>
<td>€2.60</td>
</tr>
<tr>
<td>onion rings</td>
<td>€2.60</td>
</tr>
<tr>
<td>seasonal salad</td>
<td>€2.60</td>
</tr>
<tr>
<td>basmati rice</td>
<td>€2.60</td>
</tr>
<tr>
<td>potato rosti</td>
<td>€3.10</td>
</tr>
<tr>
<td>creamy mash potato</td>
<td>€3.10</td>
</tr>
<tr>
<td>citrus and mint infused pea puree</td>
<td>€2.10</td>
</tr>
<tr>
<td>spinach and garlic gratin</td>
<td>€3.10</td>
</tr>
<tr>
<td>smoked garlic mash</td>
<td>€3.10</td>
</tr>
<tr>
<td>pepper sauce</td>
<td>€1.60</td>
</tr>
<tr>
<td>red wine jus</td>
<td>€1.60</td>
</tr>
<tr>
<td>wild mushroom whiskey sauce</td>
<td>€1.60</td>
</tr>
<tr>
<td>mornay sauce</td>
<td>€1.60</td>
</tr>
<tr>
<td>garlic butter</td>
<td>€1.60</td>
</tr>
</tbody>
</table>

*all main courses are cooked to order and may take up to 30 minutes*
**dessert**

cheesecake of the day with vanilla whipped cream  
white chocolate and raspberry trifle with whipped cream  
vanilla ice cream sundae, mango and passion fruit compote wafer biscuit  
warm chocolate brownie, vanilla ice cream, raspberry compote, chocolate sauce  
our classic apple tart with a light cinnamon spice, crème anglaise  
homemade banoffee pie, toffee and banana with whipped cream on a biscuit base, drizzled with chocolate  
rich chocolate cake with a raspberry compote and freshly whipped cream  
raspberry and lemon pavlova, raspberry coulis and whipped cream in a soft meringue and lemon curd sandwich  
a chocolate brownie sundae with vanilla ice cream topped with chocolate sauce  
warm sticky toffee pudding, vanilla ice cream and a butterscotch sauce  
banoffee sundae, layers of toffee, gingernut biscuit, vanilla ice cream and fresh cream
Choose one from each Category
€8.95

1. Chicken & Pineapple Skewer
   • Homemade Battered Fish Fillet
   • Ham & Tomato Pizza
   • Penne Pasta
   • Clonakilty Bangers
   • Chicken Goujons
   • Plain Pasta

2. Vegetable Medley
   • Mashed Potato
   • Mixed Salad
   • Rice
   • Chips
   • Plain Pasta

3. Jelly & Ice Cream Sprinkles
   • Chocolate Brownie
   • Chocolate chip cookie
   • Vanilla ice cream with sprinkles

4. Purple Fruit Shoot
   • Milk
   • Cola
   • Red Lemonade
   • White Lemonade
   • Orange Lemonade
   • Cordial

ALSO AVAILABLE:
- Half Roast of the Day
- Chicken Breast and Chips
- Baby Bowl
- Baby Bowl with Meat
- Plain Pasta
- Scoop of Mashed Potato
- Portion of Carrot Puree
- Portion of Peas

ALLERGENS: 1 - Cereals (Gluten) 2 - Crustaceans 3 - Eggs 4 - Fish 5 - Peanuts 6 - Soybeans 7 - Dairy 8 - Nuts 9 - Celery 10 - Mustard Seed 11 - Sesame Seed 12 - Sulphites 13 - Lupin 14 - Molluscs GFR = Gluten Free on request
# Drinks List

## White House Wines
Available by the glass, carafe and bottle

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Description</th>
<th>Glass</th>
<th>Carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Urmaneta Chardonnay</strong></td>
<td>Chile</td>
<td>Golden in colour with an excellent fruity aroma of peaches and apricots. A lovely creamy mouthfeel with ripe and round tropical fruit flavours balanced by good acidity. The palate is full-bodied and complex.</td>
<td>€ 6.75</td>
<td>€ 17.50</td>
<td>€ 26.00</td>
</tr>
<tr>
<td><strong>Orchestra Sauvignon Blanc</strong></td>
<td>Spain</td>
<td>Light straw colour with green shades and an intense tropical fruit bouquet with notes of fresh grass. A clean refreshing wine with lively pineapple flavours and a zesty finish.</td>
<td>€ 6.75</td>
<td>€ 17.50</td>
<td>€ 26.00</td>
</tr>
<tr>
<td><strong>Sonetti Pinot Grigio</strong></td>
<td>Italy</td>
<td>Delicate, fresh white with lovely white fruit flavours and a medium dry finish.</td>
<td>€ 6.75</td>
<td>€ 17.50</td>
<td>€ 26.00</td>
</tr>
</tbody>
</table>

## White Pouring Wines
Available by the glass, carafe and bottle

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Description</th>
<th>Glass</th>
<th>Carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kissing Booth Sauvignon Blanc</strong></td>
<td>Marlborough, New Zealand</td>
<td>Aromas of passionfruit and ripe juicy melons lead to a palate of intense gooseberry, apple and nashi pear flavours that gently and sensuously fill the mouth and linger long after the wine is gone.</td>
<td>€ 8.95</td>
<td>€ 23.95</td>
<td>€ 32.95</td>
</tr>
<tr>
<td><strong>Long Row Riesling</strong></td>
<td>Australia</td>
<td>This delicious riesling has a flamboyant lifted floral nose displaying floral citrus and tropical notes.</td>
<td>€ 7.95</td>
<td>€ 20.95</td>
<td>€ 31.50</td>
</tr>
<tr>
<td><strong>Domaine Combe Rouge Picpoul de Pinet</strong></td>
<td>France</td>
<td>This sauvignon blanc has mild aromas of lemon, grapefruit and honeydew melon. In the mouth, it is crisp, light and has a long refreshing aftertaste.</td>
<td>€ 7.75</td>
<td>€ 20.25</td>
<td>€ 30.50</td>
</tr>
</tbody>
</table>
red house wines
available by the glass, carafe and bottle

eliance
merlot
france
hints of ripe red fruits, soft tannins, a smooth easy drinking red.

€ 6.75
glass
€ 16.95
carafe
€ 25.00
bottle

mancura
cabernet sauvignon
chile
this wine boasts a bright ruby-red colour, with pronounced blackberry aromas on the nose mingling with touches of leather and chocolate. in the mouth, the wine is soft and fruity, perfectly balanced with fine, smooth tannins.

€ 6.75
glass
€ 16.95
carafe
€ 25.00
bottle

monterio	.tempranillo
spain
easy, round and good acidity balance with good intense aromas, note how the blackberry fruit hints stand out.

€ 6.75
glass
€ 16.95
carafe
€ 25.00
bottle

red pouring wines
available by the glass, carafe and bottle

argento
malbec
argentina
powerful aromas of blackstone fruit and notes of chocolate. blackcurrant fruit complemented by a touch of sweet and spice. lingering finish with ripe velvety tannins.

€ 7.50
glass
€ 19.50
carafe
€ 32.00
bottle

messer del fauno
primitivo
italy
tar, liquorice and red berries on the nose. full bodied, warm and fruity with strong tannins.

€ 7.25
glass
€ 18.95
carafe
€ 29.95
bottle

pene tojo crianza
rioja
spain
this wine is an intense blackberry colour, great fruit and berry jam aromas with a touch of cacao. fruity, with a hint of dark chocolate and liquorice on the palate.

€ 8.25
glass
€ 21.50
carafe
€ 32.95
bottle
### Red Wines

Available by bottle only

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blason Timberlay, Bordeaux</td>
<td>€ 29.75</td>
</tr>
<tr>
<td>Duck Shoot, Pinot Noir</td>
<td>€ 38.00</td>
</tr>
<tr>
<td>Post House Blueish Black, Pinotage</td>
<td>€ 34.25</td>
</tr>
<tr>
<td>Jean Loron, Gamay Noir</td>
<td>€ 33.75</td>
</tr>
<tr>
<td>Chiringuito Cove, Cabernet Sauvignon</td>
<td>€ 25.00</td>
</tr>
<tr>
<td>Herencia Altes, Grenache</td>
<td>€ 33.00</td>
</tr>
<tr>
<td>Galway Shiraz, Shiraz</td>
<td>€ 34.95</td>
</tr>
<tr>
<td>The Signature, Shiraz</td>
<td>€ 96.75</td>
</tr>
</tbody>
</table>

### White Wines

Available by bottle only

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blason Timberlay Bordeaux, Sauvignon</td>
<td>€ 29.75</td>
</tr>
<tr>
<td>Chiringuito Cove, Sauvignon Blanc</td>
<td>€ 25.00</td>
</tr>
<tr>
<td>Herencia Altes, Grenache</td>
<td>€ 33.00</td>
</tr>
<tr>
<td>Tariquet Unoaked, Chardonnay</td>
<td>€ 34.50</td>
</tr>
<tr>
<td>Pulpo, Albarino</td>
<td>€ 38.95</td>
</tr>
<tr>
<td>Argento, Pinot Grigio</td>
<td>€ 30.50</td>
</tr>
<tr>
<td>Antonin Rodet, Puligny Montrachet</td>
<td>€ 119.90</td>
</tr>
<tr>
<td>Honoro Vera, Verdejo</td>
<td>€ 36.25</td>
</tr>
<tr>
<td>Cocktail</td>
<td>Price</td>
</tr>
<tr>
<td>------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>Long Island Iced Tea</td>
<td>€11.00</td>
</tr>
<tr>
<td>Espresso Martini</td>
<td>€10.00</td>
</tr>
<tr>
<td>Strawberry Daiquiri</td>
<td>€10.50</td>
</tr>
<tr>
<td>Mojito</td>
<td>€10.00</td>
</tr>
<tr>
<td>Elderflower Martini</td>
<td>€10.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet N Sour</td>
<td>€10.00</td>
<td>Our in-house sweet and sour cocktail was created to deliver the perfect balance of sweetness and bitter, whilst complimenting the premium tonic...even Uncle Ben approves.</td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td>€10.00</td>
<td>The cosmo was first created in Manhattan in 1987 and since then has spread its wings to all corners of the globe. It’s the perfect balance of vodka, triple sec, lime and cranberry. It’s surely worth a venture.</td>
</tr>
<tr>
<td>Daiquiri</td>
<td>€10.00</td>
<td>The daiquiri was created by Jennings’s Cox in the 1940’s. Still, to this day, this simple but elegant cocktail has maintained popularity. Sit back and sip the history.</td>
</tr>
<tr>
<td>Margarita</td>
<td>€10.50</td>
<td>The margarita is one of the most well-recognised cocktails worldwide. After many necessary attempts, we think we have nailed it.</td>
</tr>
<tr>
<td>Chivalrous Whiskey Sour</td>
<td>€10.50</td>
<td>The whiskey sour involves a delicate touch when making and needs a clever palate when drinking. Perfect for both whiskey and non-whiskey drinkers.</td>
</tr>
</tbody>
</table>
please note

pre-booking for your special occasion is required and minimum numbers apply.

all menus in this presentation are samples and the food items and prices included are subject to change.

september 2019

contact information

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web: http://www.elmtree.ie