



RECEPTION MENU

MABEL LANE

CARRIGALINE



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OPTION 1

**SEASONAL SOUP OF THE DAY &
A SELECTION OF FRESHLY CUT
SANDWICHES** **€12.50**
per person

followed by tea & coffee

Add honey baked cocktail sausages or
hot chicken wings to the above (1A,3,6,7,10,12) **ADD €5.00**
per person

OPTION 2

**Choice of main course followed by
dessert served with tea & coffee** **€27.50**
per person

BAKED CHICKEN SUPREME

Creamy mash, seasonal vegetables
& roast gravy (7,9,10,12)

OR

PAN FRIED FILLET OF SALMON

Creamed potato, seasonal vegetables &
lemon & caper cream sauce (4,7,9,10,12)



DESSERT

WARM APPLE PIE

Served with Orchard Thieves custard (1A,3,7,12)

Tea/coffee is freshly brewed filter tea/coffee

Vegetarian & vegan options also available.

ALLERGENS

1A. WHEAT 1B. BARLEY 1C. RYE 2. CRUSTACEANS 3. EGGS 4. FISH 5.
PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD SEED 11. SESAME SEED 12. SULPHITES 13. LUPIN
14. MOLLUSCS. GFR=GLUTEN FREE ON REQUEST.

AS FOOD IS PREPARED IN AN OPEN KITCHEN AND WE WORK
WITH ALLERGEN CONTAINING INGREDIENTS WE ARE UNABLE TO
GUARANTEE 100% THAT A PARTICULAR DISH DOES NOT CONTAIN
A PARTICULAR ALLERGEN.