



RAHEEN WOODS HOTEL
IN THE FIELDS OF ATHENRY

★★★★★

APPETIZER

Fresh Homemade Soup of the Day

Served with crispy bread rolls.

Savoury Puff Pastry Vol-au-Vent

Filled with a chicken & button mushrooms
in a creamy sauce.

Golden Crumbed Garlic Mushrooms

Served with garlic mayonnaise & dressed side salad.

Chicken Caesar Salad

Served with bacon lardons, croutons and a classic Caesar dressing.

MAIN COURSE

Roast Stuffed Turkey & Ham

Served with a herb stuffing, red wine jus & cranberry sauce.

Catch of the Day

Served with a sundried tomato sauce.

Roast Rib of Prime Irish Beef

Served with a Yorkshire pudding & roast gravy.

Cajun Pasta -V-

Served with garlic bread.

****All of the above are served with mashed potato & fresh market
vegetables****

DESSERT

Assiette of Desserts (D,N,G,E)

Sicilian Lemon Tartlet,

Cream Filled Profiterole with Warm Chocolate Sauce,
& Cheesecake of the Day.

Tea/Coffee

€36.00 PER PERSON.

**THIS MENU APPLIES TO A MINIMUM OF 10 ADULTS & A MAXIMUM
OF 30 ADULTS. IF OVER 30 ADULTS, PLEASE CHOOSE 2 OPTIONS
FROM THE STARTER AND MAIN COURSE SELECTION.**