

Funeral Lunch Menu Options

Menu 1

Traditional Roast Main Course GF

With seasonal fresh vegetables,
creamed potatoes & roast potatoes

**Freshly Brewed
Tea, Coffee and Biscuits**

**See overleaf for
main course options**

Menu 2

Homemade Cream of Vegetable Soup GF V

Served with freshly baked bread /
gluten free bread *

**Traditional Roast
Main Course GF**
With seasonal fresh vegetables,
creamed potatoes & roast potatoes

**Freshly Brewed Tea,
Coffee and Biscuits**

Menu 3

Homemade Cream of Vegetable Soup GF V

Served with freshly baked bread /
gluten free bread *

**Traditional Roast
Main Course GF**
With seasonal fresh vegetables,
creamed potatoes & roast potatoes
Oven Baked Catch of the Day GF
With seasonal fresh vegetables,
creamed potatoes & roast potatoes

**Freshly Brewed Tea,
Coffee and Biscuits**

Menu 4

Homemade Cream of Vegetable Soup GF V

Served with freshly baked bread /
gluten free bread *

**Traditional Roast
Main Course GF**
With seasonal fresh vegetables,
creamed potatoes & roast potatoes

**Duo of Mini Warm Apple Pie &
Cheesecake**
with crème anglaise &
duo of sauces

**Freshly Brewed
Tea, Coffee**

Menu 5

Homemade Cream of Vegetable Soup GF V

Served with freshly baked bread /
gluten free bread *

**Traditional Roast
Main Course GF**
With seasonal fresh vegetables,
creamed potatoes & roast potatoes

Oven Baked Catch of the Day GF
With seasonal fresh vegetables,
creamed potatoes & roast potatoes

**Duo of Mini Warm Apple Pie &
Cheesecake**
with crème anglaise and duo of sauces

Freshly Brewed Tea, Coffee

Confirming Your Numbers

While we understand it may
be difficult to accurately
predict your exact number of
guests, please try your best
to estimate.

We will cater for everyone
who attends, and in the event
that your numbers are lower
than expected you will be
charged for 80% of your
confirmed numbers.

Booking Notes

Traditional roast main course options:

Prime Roast Top Side of Irish Beef GF

With creamed horseradish & red wine gravy

Baked Supreme of Chicken GF

Served on a bed of scallion mash with smoked paprika sauce

Traditional Roast Turkey & Ham

With herb stuffing, cranberry sauce & red wine gravy

Oven baked catch options:

Oven Baked Fillet of Atlantic Salmon GF

Topped with dill sauce

Baked Fillet of Hake GF

Served with creamy dill sauce

- We cater for all dietary requirements with 90% of all menus are available gluten free.
- A full list of allergens contained in the attached menus is available on request.
- A separate vegetarian / vegan dish will be available on the day, and any other dietary requirements will be accommodated.
- Alternative starter and dessert options may be available at time of booking on request.
- A choice of main courses is only available when a starter course is also booked.
- Drink of choice bookable in advance (Charged per Consumption)
- Bottles of house wine available
- While we understand it may be difficult to accurately predict your exact number of guests, we will cater for everyone who attends. In the event numbers are lower than expected you will be charged for 80% of your confirmed numbers.

We are happy to help in any way we can, so please just ask one of our team.

To book during office hours (Mon – Fri) please contact:

Events Manager

091 779403 (direct)

events@menloparkhotel.com



To book outside of office hours and at weekends please contact:

The Manager on Duty

091 761122 (reception desk)

