



Meetings

&

Conferences

2020 Menus



TULLAMORE COURT
HOTEL

Keep your delegates refreshed...

<i>Tea/Coffee</i>	€2.00
<i>Tea/Coffee/Biscuits</i>	€3.00
<i>Fruit Kebabs, Tea/Coffee</i>	€3.50
<i>Tea/Coffee/Mini-Scones</i>	€4.25
<i>Tea/Coffee/Danish Pastries</i>	€4.25
<i>Warm Butter Croissants, Tea/Coffee</i>	€4.25
<i>Selection of Danish Pastries & Croissants</i>	€5.25
<i>Tea/Coffee, Bacon Bagel</i>	€6.50
<i>Tea/Coffee & Selection of Sandwiches</i>	€8.25



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Conference Lunch Options

Soup and Sandwich Lunch

€10.50

Cream of Vegetable Soup with bread rolls

Selection of freshly made sandwiches and wraps, tea/coffee

(Gluten, Egg, Milk, Mustard, Sesame Seeds, Nuts, Molluscs, Crustaceans)

Soup and Gourmet Sandwich Lunch

€11.50

Cream of Vegetable Soup with bread rolls

Selection of freshly made gourmet sandwich, wraps and bagels, tea/coffee

(Gluten, Egg, Milk, Mustard, Sesame Seeds, Nuts, Molluscs, Crustaceans)



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Conference Lunch Options

One Course Buffet Lunch **€15.95**
Choice of two hot main course dishes, vegetables and potatoes
Served with tea/coffee

Two Course Buffet Lunch **€19.75**
Pre-ordered starter or dessert
Choice of two hot main course dishes, vegetables and potatoes
Served with tea/coffee

Three Course Buffet Lunch **€24.00**
Starter
Choice of two hot main course dishes, vegetables and potatoes
Dessert
Served with tea/coffee



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Conference Buffet Lunch Options

For groups over 25...

Starter

Please choose one of the following:

Tossed Chicken Caesar Salad

*Croutons, cos lettuce, parmesan shavings, rich Caesar dressing & chicken
(Gluten, Mustard, Egg, Milk)*

Trio of Galia, Cantaloupe & Watermelon

Assorted berries, pear & ginger compote & raspberry coulis

Chicken & Mushroom Vol au Vent

*Simmered in a rich sage & onion cream
(Gluten, Milk, Sulphites)*

Cream of Vegetable Soup

*Topped with garden herbs
(Milk, Celery)*



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Main Courses

Please choose two hot main course dishes

Homemade Prime Irish Beef Burger

*With caramelised onion gravy and a rich tomato salsa
(Soy, Sulphites, Egg, Gluten, Celery)*

Smoked Fillet of Boneless Haddock

*With a parsley and lemon sauce
(Fish, Milk, Crustaceans, Celery, Gluten)*

Traditional Braised Beef Bourguignon

*Simmered in a rich beef sauce, garnished with button onions, mushrooms and lardons of bacon
(Soy, Sulphites, Celery, Milk)*

Baked Supreme of Salmon

*With a white wine, tomato and herb cream
(Milk, Sulphites, Fish, Celery, Gluten, Molluscs)*

Sage and Onion Stuffed Chicken Breast

*With rich pan gravy
(Gluten, Soy, Sulphites, Milk, Celery)*

Roast Prime Irish Beef (€3.00 supplement)

*With red wine gravy
(Soy, Sulphites, Milk, Celery)*

Oven-Baked Loin of Lean Bacon

*With parsley sauce
(Gluten, Milk, Celery)*

Succulent Roast Breast of Turkey

*With sage and thyme stuffing and rich gravy
(Gluten, Soy, Sulphites, Milk, Egg)*

Served with Fresh Vegetables & Potatoes



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Desserts

Please choose one of the following

Honeycombe & Orange Ice Cream Gateau

*Drizzled with butterscotch sauce
(Gluten, Milk, Eggs)*

Warm Apple & Mixed Berry Crumble Tartlet

*Vanilla cream
(Gluten, Milk, Eggs)*

Chocolate Velvet Mousse

*Strawberry salsa & Grand Marnier biscuit
(Eggs)*

Maltesers Cheesecake with Oreo Biscuit Base

*Chocolate sauce & fresh cream
(Gluten, Milk, Eggs)*

Strawberry & Pastry Cream Sweet Tartlet

*Vanilla ice cream
(Gluten, Milk, Egg)*

Served with freshly brewed tea & coffee



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Sit-Down Lunch Menu

2 Course Menu - €21.95 per person

3 Course Menu - €25.95 per person

Starter:

Please choose one of the following:

Chicken & Mushroom Vol au Vent
Simmered in a rich sage & onion cream
(Milk, Gluten, Sulphites)

Cream of Vegetable Soup
Topped with gardens herbs
(Celery, Milk)

Thai Style Marinated Chicken Breast
Vegetable salad & sweet chilli- lime dressing



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HOTEL

Sit-Down Lunch Menu

Main Course

Please choose two of the following:

Roast Prime Irish Beef

Served with a Rich pan gravy
(Sulphites, Soy, Milk, Celery)

Roast Breast of Turkey & Ham

Lemon stuffing, rosemary infused rich pan gravy, Chipolata sausage & Slieve Bloom cranberry sauce
(Sulphites, Gluten, Soy, Milk, Egg, Celery)

Herb Roasted Breast of Chicken

Sage & Onion stuffing, rich pan gravy
(Sulphites, Gluten, Soy, Milk, Egg, Celery)

Herb-Crusted Baked Supreme of Salmon

Fresh herb, tomato petal & white wine cream
(Gluten, Celery, Fish, Crustaceans, Milk, Sulphites)

Poached Fillet of Haddock

Cream leek & chive cream
(Gluten, Crustaceans, Sulphites, Milk, Celery)



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Sit-Down Lunch Menu

Dessert

Please choose one of the following

Seasonal Fruit Pavlova

Duo of sauces & vanilla cream

(Milk, Eggs)

Maltesers Cheesecake

with Oreo Biscuit Base Chocolate sauce & fresh cream

(Milk, Eggs, Nuts, Gluten)

Warm Apple Crumble Tartlet

Served warm with custard & vanilla ice-cream

(Milk, Eggs, Gluten)

Served with Freshly Brewed Tea/Coffee

Please note, a minimum of 30 persons required for private room.