



Private Christmas Celebrations at Milltown Golf Club

For those of you looking for something different, Milltown Golf Club has a lot to offer. Our great location, our superb facilities and our dedicated Team make us the ideal place to bring Family, Friends or Work Colleagues to celebrate the Festive Season 2011.

*If you wish to Book or request further information on Room availability please contact
Karolina Janusz
at the Club Tel. 4976090*

Let your Christmas Celebration Sparkle!!!

Festive Season 2011



*We can accommodate Private Dinners, Private Cocktail Receptions
and Finger Food Buffets for 10 to 200 People.*

*Festive Christmas Options will be available
throughout the month of December.*



Option 1

Finger Food Buffet with Glass of our House Wine cost €12.50 per Person

*Finger Foods are ideally suited to informal
Christmas Celebrations for both Corporate and Private Events
Enjoy a hot & cold selection of foods served on Platters with spicy Dips.*

Please choose any 5 items :

HOT SELECTION:

*Cocktail Sausages
Chicken Goujons
Vegetable Spring Rolls
Filo Prawns
Potato Wedges*

COLD SELECTION:

*Selection of Canapés:
Salmon Mousse
Coronation Chicken
Prawns in Marie Rose Sauce
Smoked Salmon
Chicken Liver Pate*

Choose your Wine

White Wine:

*Two Tracks, Sauvignon Blanc, New Zealand 2010
IGT Villa Teresa, Pinot Grigion, Italy 2010*

Red Wine:

*Caliterra Reserva, Merlot, Colchagua Valley, Chile 2010
Montepulciano d'Abruzzo DOGC Cantina Tollo, Italy 2009*

** Private Bar for Drinks Reception also available*



Option 2

Festive Christmas Lunch or Dinner

*Create your own menu this Christmas,
Select two choices from each of the courses*

Cost only €27.50 Per Person

*Please note that Menus will be available
throughout the month of December.*

*Please note that there is no
Private Room Hire or Service Charge!*



Starters

*Please select two of the following courses
to design your Christmas Menu*

*Homemade Milltown Pate
Served with Cumberland Sauce
And Garlic Toast Points*

*Irish Oak Rosette of Smoked Salmon
With a Horseradish, Caper & Gherkin Cream Cheese
And Seasonal Leaves*

*Fresh Parisienne of Melon
Coated with a Lime Coulis and Coconut Jelly*

*Camembert Fritters
Served with a Plum and Prune Compote*

*Plum Tomato, Basil and Goats Cheese Tartlet
Served with a Red Onion Marmalade*



Mains

Please select two of the following courses
to design your Christmas Menu

Roast Sirloin of Irish Beef

On a Bed of Chive Mashed Potatoes

Served with a Traditional Yorkshire Pudding and a Mulled Wine Jus

Roast Irish Turkey Breast and Baked Limerick Ham

With Sausage, Chestnut & Sage Stuffing

Served with a Herb Jus

Grilled Fillet of Plaice

Served with Mushy Peas and Tartar Sauce

Vegetarian Option of the Day

Please ask your Server

Main Courses served with Chefs Selection of

Festive, Seasonal Vegetables & Potatoes



Desserts

Please select two of the following courses
to design your Christmas Menu

Traditional Individual Christmas Pudding

Winter Berry Homemade Crumble

Served with Vanilla Ice Cream and Coulis

Classical Crème Brulee

French Apple Tart

Served with Vanilla Ice Cream

Baileys Cheese Cake

All served with a Brandy Cream and Sauce Anglaise

Complimentary

Choice of Tea or Coffee

Served with Warm Mince Pies

