

# Rêve

R E T R E A T

## DAY MENU

### BREAKFAST

<b>FULL ENGLISH BREAKFAST</b> <i>Free-range eggs, sausages, mushrooms, hash browns, baked beans, toast and coffee or tea (vegetarian option available)</i>	<b>€10.00</b>
<i>Child's portion available at half price.</i>	
<b>PANCAKES</b> <i>Crispy bacon and maple syrup or seasonal berries and yoghurt</i>	<b>€6.00</b>
<b>CONTINENTAL BREAKFAST BUFFET</b> <i>Freshly baked croissants, granola and yoghurt. Toast with preserves or honey.</i>	<b>Inc</b>

### LUNCH

*Lunchboxes and hampers need to be pre-ordered the day before. All orders will be ready to collect from the events barn from 10am*

<b>LUNCH HAMPER FOR TWO</b> <i>Selection of sandwiches, salads, cheeses and charcuterie. Cake and tea or coffee flask</i>	<b>€25.00</b>
<b>KIDS LUNCHBOXES</b> <i>Sandwich, crudites, crisps and juice box</i>	<b>€5.00</b>

### BBQ

*Please order 48 hours in advance*

**BBQ BOX**  
*A selection of pre-marinated and seared meat ready to finish on your BBQ. Includes chicken pieces, lamb kebabs, beef burgers, sausages and brioche buns. Along with salad, coleslaw and corn cobs.*

<b>FOR TWO</b>	<b>€35.00</b>
<b>AN EXTRA PERSON</b>	<b>€15.00</b>
<b>A FAMILY BOX</b>	<b>€50.00</b>



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## EVENING MENU

### THREE COURSES - €20 PER PERSON (€10 per child)

*Please select the starters and desserts that appeal to you. We will then create a menu for each night of your stay. Vegetarian or vegan options will be available upon request. Allergies and intolerances must be clearly stated on the final order form in advance. All orders must be received 3 weeks in advance of your stay.*

### STARTERS

- BRUSCHETTA, TOMATO AND MOZZARELLA SALAD
- TERRINE (PORK OR VEGETARIAN OPTION) SIDE SALAD, AND TOASTED BREAD
- CHICKEN SATAY WITH ASIAN SLAW
- PANKO KING PRAWNS, CHILLI, AND GARLIC SALT
- SOUP OF THE DAY WITH FRESH SALAD
- GOATS CHEESE, HONEY AND WALNUT SALAD
- CHEESE & ONION QUICHE WITH SIDE SALAD
- CHARCUTERIE, BREADS & OLIVES
- PARMA HAM & MELON
- ROASTED MUSHROOM WITH A POACHED FREE-RANGE EGG ON BRIOCHE BREAD
- BAKED CAMEMBERT

### DESSERTS

- PANNA COTTA, FRUIT COULIS AND AMARETTI BISCUIT
- CHEESBOARD, CHUTNEY & BISCUITS
- PEAR & GINGER CRUMBLE, WHIPPED CREAM
- CHOCOLATE BROWNIE, SALTED CARAMEL ICE CREAM
- ETON MESS
- TARTE TATIN AND ICE CREAM
- CHOCOLATE MOUSSE WITH CREAM
- SUMMER BERRY CHEESECAKE AND COULIS
- TREACLE TART AND ICE CREAM
- CAFÉ LIEGEOIS



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## MAINS

POULET L'ESTRAGON – CHICKEN *or* MUSHROOM WITH TARRAGON RICE, GREEN BEANS

PORK *or* MUSHROOM RAMEN

CHICKEN MILANESE, FENNEL AND APPLE SALAD, POTATO SALAD

CHICKEN, BEEF, *or* MUSHROOM BURGER IN A BRIOCHE BUN, FRITES, ONION RINGS

BEEF *or* VEGETARIAN LASAGNE, GARLIC BREAD, PINE NUT SALAD

SLOW COOKED BEEF *or* BEAN CHILLI, GUACAMOLE, SALSA AND TORTILLAS

FRIED CHICKEN *or* CAULIFLOWER WITH FRITES, CORNS, ONION STRAWS AND SLAW

CONFIT DUCK *or* STUFFED PEPPERS, TRIPLE COOKED CHIPS, AND SALAD

FILET MIGNON, DAUPHINOISE POTATOES, GREENS AND MUSTARD SAUCE

PORK SOUVLAKI, FLATBREADS, GREEK SALAD, TZATZIKI, CHIPS

MOULES MARINIÈRE WITH CREAM, GARLIC AND PARSLEY

## FEASTS

*A €10 supplement per person is applicable*

FILET *or* SIRLOIN STEAK

*Served with dauphinoise potatoes or chips, leaf salad and either béarnaise, peppercorn or salsa verde sauce*

SURF & TURF

*Steak, prawns, ribs, salad and chips*

FRUITS DE MER

*Oysters, mussels, prawns, crab, razor clams, chips and salad*

BBQ FEAST

*Marinated meats, fish, potato salad, corn, slaw, breads, tabbouleh*

ULTIMATE DECADENCE

*Lobster, crab, steak, cote de boeuf, and chips. followed by a cheese board*

