

### EVENTS AT THE ANGLERS

Nothing sets the scene for a party like the view of the Lee River. The Anglers is Cooking up special menus all year in our Riverfront Marquee, Greenhouse Dining Room or beautiful restaurant area. Our Menus are based on quality fresh produce, perfectly balanced flavors yet simple presentation. Our menus also reflect the seasons, serving carefully sourced and innovatively prepared world-class ingredients. Our Chefs have designed our menus drawing inspiration from all corners of the globe, using quality local Irish produce which is freshly picked, seasonal and organic when possible. We have worked to ensure menus are Irish in provenance, design and influence. Enjoy our delicious cuisine with colleagues, friends or family. Private and shared areas are available

### SHARING PLATTERS/BOWLS - MARQUEE SILVER PACKAGE - €32 PER PERSON

Pea and broad bean risotto with freshly shaved parmesan (gluten free)

7,9,12

Grilled local pork sausage with roasted vegetables and spiced tomato sauce 1,9,10,12

Thai Style Red Curry - Sweet Potato, Sugar Snaps, Pak Choy, 5,9,11

Heirloom Tomato and mozzarella salad 1,7

Irish Potato and Spring Onion Salad 3, 10

Jasmine Rice

Focaccia Bread 1

### DESSERTS

Platter of assorted desserts - €6 per person

Party packages are based on a minimum of 8 guests per party

All Kids in Groups will receive either Pizza or Hamburger

€10 per child

### A L L E R G E N S

1: Cereals (Gluten), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard 11: Sesame Seeds 12:

Sulphur Dioxides/Sulphites, 13: Lupins, 14: Molluscs

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### SHARING PLATTERS/BOWLS - MARQUEE GOLD PACKAGE - €38 PER PERSON



Pea and broad bean risotto with freshly shaved parmigiana (gluten free) 7,9,12

Grilled local pork sausage with roasted vegetables and spiced tomato sauce 1,9,10,12

A Casserole of Chicken Supreme- mushrooms, onions, garlic, bacon 9,10,12

Heirloom Tomato and mozzarella salad 1,7,11

Irish Potato and Spring Onion Salad 3, 10

Jasmine Rice

Focaccia Bread 1

### DESSERTS



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€10 per child

### A L L E R G E N S

1: Cereals (Gluten), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxides/Sulphites, 13: Lupins, 14: Molluscs

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### SHARING PLATTERS/BOWLS - MARQUEE PLATINUM PACKAGE - €45 PER PERSON

Grilled local pork sausage with roasted vegetables and spiced  
tomato sauce 1,9,10,12

Pea & Broad Bean Risotto, freshly shaved parmesan 7,9,12

A Casserole of Chicken Supreme- mushrooms, onions, garlic, bacon  
9,10,12

Heirloom Tomato and mozzarella salad 1,7,11

Irish Potato and Spring Onion Salad 3, 10

Mixed Organic Vegetables 7,9

Focaccia Bread 1

Jasmine Rice

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Sulphur Dioxides/Sulphites, 13: Lupins, 14: Molluscs