

Group Festive Lunch or Dinner Bookings served in our Harry's on the River Bar/Restaurant Enjoy our festive dining experience for small or larger groups of work colleagues, family or friends this Christmas period in Harry's overlooking the Abbey river.

GROUP LUNCH MENU

3 Courses €35 per person

GROUP DINNER MENU

4 Courses €40 per person

Group Menu available for parties of 10 guests and over. Subject to availability. Deposits Required



THE IDEAL SPACE TO MAKE YOUR CHRISTMAS CELEBRATIONS

Sparkle

For more information on our festive menus contact our events team on 061 463610 or email events@absolutehotel.com



LET YOUR

Christmas Sparkle



Bring the whole work or social crew together to celebrate Fiesta style with our Festive Fork Buffet dining option. Served in our private dining space the Abbey function suite with use of a private bar.

Minimum numbers apply for festive fork buffet menu* Call our events team on 061 463610 for more details

FESTIVE FORK BUFFET €40 PER PERSON*

INCLUDES Mulled Wine and Mince Pie arrival reception

MENU

CHOOSE 2 MAINS FROM BELOW

Mains options come served buffet style with Gold River Salad Leaves, Waldorf Salad, Scallion Mashed Potato, Potato Gratin and Roast Winter Vegetables

Turkey Ballotine with ham hock croquette & red wine jus

Turkey Schnitzel with braised cabbage & garlic butter

or Grilled Salmon Caponata & olive tapenade

or

Braised Beef Bourguignon

Vegetable Wellington with roast tomato relish

Add Chef's festive trio of desserts to your buffet for €5 per person (Gluten Free Options available on most dishes)

*Menus subject to change. Minimum numbers apply and will be charged for. Deposit of €10 pp required to secure booking, deposits are non transferable and non refundable. Subject to availability. Email our events team on events@absolutehotel.com for more details. *

CHRISTMAS PRIVATE 4 COURSE DINING

For a more formal catch up with colleagues why not choose our 4 course private dining occasion menu! Served in our Abbey Suite where a spectacular festive atmosphere and sumptuous dining experience come alive.

*Private dining space is available for groups of 50+ FESTIVE FOUR COURSE PRIVATE DINING MENU €47.50 PER PERSON

INCLUDES

- * Mulled wine and minced pie arrival reception
- Private use of the Abbey Suite function room with dancefloor and white linen covered tables.
- ★ Use of private bar.
- Candelabra centrepieces and projector and screen can be used on request.

FESTIVE FOUR COURSE PRIVATE DINING MENU

STARTERS

Spiced Winter Soup Garnished with coriander yogurt

Warm Duck Rillette With Swedish crispbreads and kumquat marmalade

Poached Prawns With an apple and cucumber salad, pickled shallot and a lemon dressing

MAINS

Ballotine of Turkey Breast With a pork, sage and onion stuffing, ham hock croquette, cranberry sauce and roast gravy

> Grilled Salmon Caponata With olive tapanade

Christmas Cheeky Beef Bourguignon With a rich bourguignon sauce

Vegan Option Butternut Squash & Hazelnut Risotto

All the above served with roasted vegetables & scallion mash

DESSERT

Festive Signature Dessert Trio

Followed by Tea/Coffee

