

Wine List

Red:

Cotes du Rhone Chateau d'Aigueville

Rich, smooth, well knit and warm

Rioja Marques de Riscal Tempranillo

A spicy bouquet leads to a glorious smooth palate with ripe juicy blackcurrant fruit flavours and well-integrated oak, together with a long finish.

White:

Les Fumees Blanches Sauvignon Blanc

A fresh, dry Sauvignon. Crisp with excellent fruit flavours

Pinot Grigio Vaga del Venezie

Delicate nose with peach and almond aromas. Citrus and apple flavours, lively acidity with a well balanced finish

All wines are €26.00 per bottle



IRISH CRUISING CLUB

Annual Dinner

2009

*“What joy to sail the crested sea and watch the waves beat
white upon the Irish shore”
St. Columba A.D. 563*

Connemara Coast Hotel, Furbo, Galway



IRISH CRUISING CLUB

Welcome – Peter Fernie on behalf of the Western Committee

Toasts

Ireland

- The Commodore

Guests

Response of behalf of the Guests
Rear Commodore RCC

Toast - The Irish Cruising Club

Grace – Rear Commodore OCC

Menu

*Baked Leek & Mushroom Tartlet topped with Mature Cheddar Cheese
surrounded by a Vinaigrette*

Tomato & Fresh Basil Soup

*Sirloin of Irish Beef a la Moelle
Prime Sirloin of Irish beef, Oven Roasted and Served in a Rich Red Wine Sauce*

OR

*Fresh Fillet of Seabass
Grilled Fillet of Seabass served with a Green Pea Puree and Red Pepper Coulis*

Vegetarian Option Available

Connemara Selection Plate

Freshly Brewed Tea / Coffee with After Dinner Mints

Wine list overleaf

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Christmas Lunch Sat. 15th December 2012

Menu

Starters

Roasted Parsnip & Cumin Soup
Spiced Rustic Croutons

Baked Irish Goats Cheese Salad
Cranberries, Hazelnuts & Baby Rockett

Atlantic Prawn & Crab Cocktail
Sunblush Tomato Dressing

Ham & Game Terrine
Pear Chutney & Crisp Ciabatta

Main Course

Traditional Roast Turkey & Ham
Parsley Stuffing, Pan Gravy & Chipolatas

A Duo of Grilled Salmon & Prawns
Smoked Salmon & Spinach Mornay

Oven Baked Silverhill Duck Breast
Braised Red Cabbage & Cherry Wine Sauce

Chargrilled Ribeye Steak
Onion Rings & Béarnaise Sauce
(£3 supplement)

Butternut Squash Risotto
Crispy Sage

Dessert

Warm Christmas Pudding
Black Cherry Roulade
Lemon & Raspberry Brule Tart

Tea Coffee & Shortbread