



STARTERS

BREADED GARLIC MUSHROOMS

With tossed leaf salad & aioli sauce

BUFFALO CHICKEN WINGS

In bbq or hot sauce

MAINS

SIGNATURE LAGOONA BURGER

8oz beef burger with crisp lettuce & bbq sauce topped with our beer battered onion rings

CREAMY CHICKEN CURRY

With basmati rice

DESSERTS

HOMEMADE LEMON DRIZZLE CHEESECAKE

ICE CREAM BOWL

€25 MENU

T & Cs

Limited to 20 people minimum | Not including drinks
Only to be used for upstairs dining room | Priced at €25 per person



STARTERS

HONEY & LIME CHICKEN SKEWERS

On a baby leaf mix salad

LAGOONA HOUSE SALAD

Crisp bacon mixed salad with a balsamic glaze

MAINS

STUFFED CHICKEN & BACON

With sage & onion stuffing served on a bed of mash with a red wine gravy

FISH AND FRIES

Fresh craft beer battered cod with homemade chunky chips with a tatar dipping sauce and mushy peas

BEEF GUINNESS STEW

100% Irish beef with chunky vegetables and mashed potatoes

DESSERTS

HOMEMADE LEMON DRIZZLE CHEESECAKE

HOMEMADE CHOCOLATE PROFITEROLES

€35 MENU

T & Cs

Limited to 20 people booking | Not including drinks
Vegetarian options available upon request | No substitutions or additions
Only to be used for upstairs dining room



Glass of prosecco on arrival

STARTERS

ANTIPASTI PLATE

Selection of meats,cheese and fresh breads

SEAFOOD VOL-AU-VENT

TOMATO AND BASIL CROSTINI

MAINS

6 OZ SIRLOIN STEAK

Served with crispy onions,creamy mashed potatoes and pepper sauce

THAI RED CHICKEN CURRY

Rich thai curry served with lime and coriander basmati rice

BREADED BAKED SALMON

Served with seasonal vegetables mashed potatoes and white wine sauce

DESSERTS

FRUIT MERINGUE

HOMEMADE CHOCOLATE AND RASPBERRY BROWNIE

HOMEMADE OREO CHEESECAKE

€40 MENU

T & Cs

Minimum of 25 people (deposit required €15pp to cover food cost)

1 glass of prosecco on arrival "reception" | No substitutes

Only for upstairs dining room | Vegetarian options available upon request