



Set on 225 acres, on the shores of Lough Ree, within minutes' drive from the bustling town of Athlone, Glasson Lakehouse is this year's ideal Christmas party venue.

A haven of laid-back luxury, let our experienced team help you capture the spirit of Christmas and make this year's festivities truly remarkable.

The Reid Suite caters for up to 240 guests banquet style and up to 300 guests standing (Mix & Mingle style), ideal for private Christmas lunches or dinners.

Tastefully decorated with real Christmas trees, the Reid Suite not only smells like Christmas but has wrap around winter views of Glasson golf course and the lake.



For smaller intimate settings, enjoy a festive team lunch or dinner in Bonnies Restaurant followed by drinks in Toms Fish & Tackle Pub, catering from 2 - 50 guests.

Please kindly note that advanced pre-booking is required.

Our Christmas party menus are prepared by our Executive Head Chef, Dee Adamson and her team for all to enjoy and indulge in. Dietary Requirements are catered for.

Overnight accommodation packages at Glasson Lakehouse are available upon request.



# Christmas by the Lake

€97.00 per person

### **Arrivals Reception**

Arrivals reception in Toms Fish & Tackle Pub and The Old House with delicious canapés and a glass of prosecco or bottled beer per person

### Dinner

A banquet dinner served in The Reid Suite

The menu includes one starter, one soup, a choice of two mains, one dessert with tea / coffee and half bottle of house wine per person

\*Minimum number of 120 guests

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# Jingle & Mingle

€82.00 per person

### Arrivals Reception

Arrivals reception in The Reid Suite with delicious canapés and a glass of prosecco or bottled beer per person

## Mix & Mingle Style Food

The menu includes a choice of three supper bowls, a dessert station and half bottle of house wine per person

\*Minimum number of 180 guests

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# Christmas Dinner at Bonnie's Restaurant

€65.00 per person | 3 Course

#### Starters

Confit Pork cheeks, pea cream, migas, black rice tuile, (1A,4,11,12,13)

Aubergine parmigiana, tomato confit, mozzarella & basil(1a,4,7,13)

Five-layer Hummus verrine, harissa & red pepper hummus, golden raisin cous cous, coconut yoghurt, sesame slaw, pita bread (1a,7,11,13)

Crab & prawn salad, ruby grapefruit, kimchi dressing, trout caviar (1a,5a,5d, 7,11,12,13)

Homemade Soup of the day, brown soda bread (soup allergens available from server)

(1A,1F,4)

### Mains

Roast chicken supreme, mascarpone, spinach gnocchi, n'duja migas, (1A,1F,4)

Grilled fillet of hake, nerone rice, kalamata olives, buttermilk anchovies (1A,4,8,12,13)

Chargrilled 100z striploin, hand cut chips, fine beans & pepper sauce (1a,4)

Daube of beef, confit garlic mash, glazed carrot & parsnip (4,10,12,13)

Spinach & ricotta caramelle, roast pumpkin & hazelnut cream, (1A,3C,10,13)

#### Dessert

Christmas pudding, rum & raisin ice cream (1A,3A,4,7)

Salted caramel cheesecake, (1A, 3A, 4,7)

Cashel blue cheese, Cooleeney camembert, fig & raisin compote, black grapes

&crackers (1A,12,13)





## GET IN TOUCH

For all Christmas enquiries and availability, please call 090 6485120 or email <a href="mailto:events@glassonlakehouse.ie">events@glassonlakehouse.ie</a>

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