



We are delighted to offer you the following catering services at Bay View House, with your own private chef and service.

You can choose from the following options:

1. A 3-course set menu along with tea or coffee: €40 per person
2-course children's menu: €15 per child
2. A 2-course set menu along with tea or coffee: €40 per person
2-course children's menu: €15 per child
3. Pizza Night – 12-inch pizza with 3 options (e.g., meat feast, Hawaiian or Margherita): €15 per pizza
4. BBQ – 8oz beef burger or Cajun chicken fillet burger or vegetarian falafel burger, sausages, roast potatoes and three salads: €20 per person
5. Seafood Feast: €50 per person
 - Lobster bisque, made from the shells of the daily fresh lobster, to start,
 - Seafood plate of fresh local seafood (lobster meat, smoked salmon, deep-fried beer-battered pollock, pan-fried fresh mackerel, salad, and chips)

Wine can be provided. House wine: €24 per bottle.

Our rate for the chef is €150 per night plus menu rate per person as above. Please arrange with Carl which option from 1-5 you would like. We require pre-order before arrival at the house for set menu, option 1 & 2.

If you also require us to provide a server for dinner and drinks for the evening, then we charge an additional €100. This rate covers set up for formal dinner, service, cleaning, and later drink service in the bar if required.

Kegs of Guinness, Heineken, Rock Shore Lager, Coors Light, Smithwick's:

- €210 for 30 litre kegs
- €340 for 50 litre kegs

Kegs of our local Mescan Beer from the foothill of Croagh Patricks across the bay from Bay View House:

- €250 for 30 litre kegs

Set Menu

Starters

- Seared Clare Island mackerel lemon, caper & dill butter (when available)
- Smoked Clare Island salmon, preserved summer vegetables, home-made brown bread
- Italian Style Bruschetta, basil pesto, mozzarella, tomato, garlic butter
- Kelly's of Newport black pudding (black pudding, sweet poached pear in red wine & cinnamon, melted goats' cheese, island salad)

Main Course

- Free range chicken supreme, scallion mash, chasseur sauce (*Mushroom, Tarragon, Tomato*)
- Sautéed Cajun cod, garlic champ, creamy lemon & white wine sauce, parsnip crisps.
- Vegetable Curry, pilaf rice, coriander
- 10oz Sirloin Steak with roast tomato, fried onions rings, pink peppercorn cream sauce **(plus €5)**

Served with a selection of Glazed Carrots, Broccoli & Cauliflower, Baby Potatoes

Desserts

- Rhubarb & Apple crumble, Vanilla Bean Ice-Cream
- Sticky Medjool Date Pudding - Warm Toffee Sauce

We can also tailor a menu to your specific needs, focusing more on seafood, or indeed meats and vegetarian. Please just email us and we can build a menu together.

