



*Banqueting menu options*

*Starters*

*Roast Tomato, orange and olive oil soup*

*Roast Country Vegetable Soup*

*Roast tomato & Balsamic vinegar Soup*

*Potato, Leek & roast Garlic Soup*

*Caesar Salad, Crisp Cos Lettuce, Bacon Lardons, Caesar Dressing & shaved Parmesan*

*Sugar cured Salmon fillet, herb potato cake, chive crème fraiche*

*Spiced melon and ginger salad with coriander and lime*

*Wild Mushroom Bruschetta, Mizuna Leaves & Walnut Dressing*

*Chicken Satay & Smoked Peanut Salad*

*Pressed Caprese Salad, Tomato, Buffalo Mozzarella & torn Basil Leaves*

*Salad of House smoked Chicken, overnight tomato and preserved lemon,  
garlic aioli dressing*

**Main Course**

*Pan Seared Sea Bass, spiced lentil Dahl, blushed Tomato butter*

*Traditional Turkey & Limerick Ham, Roast Gravy & Cranberry Sauce*

*Roast Sirloin of Bandon Vale Beef, Mustard mash, Shiraz, Tarragon and shallot butter*

*Pan Seared breast of Chicken, buttered leek, lemon and cherry tomato ragu*

*Pan seared breast of Chicken, Crushed rosemary potatoes, roast garlic and parsley butter*

*Roast fillet of Salmon, roast shallot, tomato and goats cheese fondue*

*Basil & Herb Crusted Cod Fillet, Cauliflower puree, caper and raisin dressing*

*St. Brendan's Brie Cheese and Braised onion tart*

*Penne Primavera, shaved parmesan & micro cress salad*

### **Dessert**

*Bailey's Cheesecake*

*French Apple Tart*

*Drunken Fruit Salad & Vanilla Mascarpone*

*Bitter Berry and Pear crumble*

*Steamed Apple & Toffee Sponge & Vanilla Custard*

*French Lemon Tart*

*Tiramisu, Kahlua Syrup*

***Please choose: 1 Starter, 2 Mains & 1 Dessert,  
Tea & Coffee @ €38.00 per person***