



**CASTLEKNOCK**  
HOTEL

***Banqueting Menu Options 2018***

**Starters**

*Roast Tomato, Orange And Olive Oil Soup*

*Roast Country Vegetable Soup*

*Roast Tomato & Balsamic Vinegar Soup*

*Potato, Leek & Dillisk Soup*

*Caesar Salad*

*Crisp Cos Lettuce, Bacon Lardons, Caesar Dressing & Shaved Parmesan*

*House Gravlax*

*With Potato Rosti, Crème Fraiche & Caviar*

*Spiced Melon And Ginger Salad*

*With Coriander And Lime*

*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  
With Spiced Lentil Dahl, Orange & Coriander Salsa*

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

*Charred 7oz Roast Sirloin of Bandon Vale Beef  
With Potato Rosti, Bordelaise Sauce & Micro Herbs*

*Pan Seared Breast Of Chicken  
Crushed Rosemary Potatoes, Roast Garlic And Parsley Butter*

*Roast Fillet Of Salmon  
With Basil & Sweet Potato Mash, Sundried Tomato Vierge*

*Fillet Of Cod  
With Cockle & Mussel Chowder & Dill Crushed Potato*

*Sweet Potato & Feta Wellington*

*Beetroot Ravioli  
With Taleggio Cheese Cream*

## **Dessert**

*Bailey's Cheesecake*

*French Apple Tart*

*Drunken Fruit Salad & Vanilla Mascarpone*

*Bitter Berry and Apple crumble*

*Steamed Pear & Toffee Sponge & Vanilla Custard*

*French Lemon Tart*

*Tiramisu  
With Kahlua Syrup*

***Please choose: 1 Starter, 2 Mains & 1 Dessert,  
Tea & Coffee @ €45.00 per person***