



Banqueting Menu Options 2019

Starters

Roast Red Pepper & Tomato Soup

Seasonal Country Vegetable Soup

Velouté of Potato & Leek Soup

Castleknock Caesar Salad

Crisp cos lettuce, bacon lardons, Caesar dressing & shaved parmesan

House Cured Gravlax of Salmon Loin

Crème fraiche & caviar

Spiced Melon & Pickled Ginger Salad

Fresh coriander & lime

Marinade Skewer of Chicken Satay & Smoked Peanut Salad

Dressed Caprese Salad

Tomato, buffalo mozzarella, torn basil leaves & balsamic lie

Salad Of House Smoked Chicken

Overnight tomato, crisp leaves & garlic aioli

Main Courses

Pan Seared Seabass Fillet

Spiced lentil dahl, orange & coriander dressing

Traditional Roast & Stuffed Turkey & Limerick Ham Parcel

Roast gravy & cranberry sauce

Grilled 7oz Sirloin of Bandon Vale Beef

Potato rosti, bordelaise sauce & micro herbs

Roast Supreme of Irish Chicken

Crushed rosemary potatoes, roast garlic & parsley butter

Baked Pave of Salmon

With basil & sweet potato puree & sun-dried tomato vierge

Fillet of Cod

Clam & mussel chowder & dill crushed potato

Cassoulet of Puy Lentils & Root Vegetables

Butternut squash crust

Beetroot Ravioli

Taleggio cheese cream



Dessert

Bailey's Irish Cream Cheesecake

French Apple & Crème Patisserie Tart

Warm Blackberry & Apple Crumble

Steamed Pear & Toffee Sponge

With vanilla custard

Classic Lemon Tart

Dark Chocolate Tart

Pistachio crème & pistachio ice-cream

Choose:

1 Starter

2 Mains

1 Dessert

Tea & Coffee

€45.00 per person