



## Banqueting Menu Options 2020

### Starters

**Goats Cheese Tartlet ( 6, Wheat, 7 , 11 )**

*With Caramelised Onion And Rocket Salad*

**Caesar Salad ( 3, 7,6, Wheat, 11 )**

*With Lightly Smoked Chicken*

**Crispy Parma Ham ( 9, 7 )**

*Baby Bean Blue Cheese Salad And Aged Balsamic Dressing*

**Smoked Salmon ( 3, 7 )**

*Potato Salad, Scallion And Citrus Dressing*

**Duck Confit ( 6, Wheat )**

*Fig Conserve, Brioche Croute*

**Goats Cheese Mousse ( 7 )**

*With Roasted Red Beets*

**Vol Au Vent ( 6, Wheat, 7 )**

*With Cornfed Chicken, Mushroom , Tarragon*

**Tian Of Crab ( 7 , 3, 1 )**

*Avocado Mousse, Lemon Gel*

**Caprese Salad ( 7 )**

*Basil Oil, Overnight Tomatoes*

### Soup

**Cream Of Leek And Potato ( 7, 6, Wheat )**

*With Herb Crouton*

**Cream Of Tomato, Crème Fresh ( 7, 5, Peanuts )**

*With Rocket Pesto*

**Wild Mushroom ( 7 )**

*With Truffle oil*

**Broccoli & Cashel Blue ( 7 )**

**White Onion & Thyme**

**Sweet Potato, Roasted Butternut Squash ( 7 )**

**Country Root Vegetable( 7 )**

## Sorbet

Lemon And Zest  
Champagne  
Mango And Passion Fruit  
Green Apple  
Prosecco Fizz  
Blackcurrant  
Pear

## Main Courses

**Pan Roast Cod Fillet ( 3, 1, 7 )**  
*Tomato, Bean & Pancetta Cassolet, Basil Oil*

**Crispy Callan Pork Belly ( 9, 12 13 )**  
*Celeriac Puree, Apple Gel & Roasted Baby Beets*

**Baked Atlantic Salmon Fillet (3, 7, 13 )**  
*Charred Baby Vegetables, Dijon Mustard Cream*

**Wild Mushroom, Baby Spinach & Feta Cheese Wellington ( 7, 11, 6, Wheat )**

**Cannon of Lamb ( 7 )**  
*Provencale Vegetables, Basil Jus*

**Fillet of Sea Bass ( 3, 7 )**  
*Sun Blushed Tomatoes, Crushed Baby Potato, Sauce Vierge*

**Hereford 100% Irish Beef Sirloin ( 7, 9 )**  
*Fondant Potato, Red wine And Shallot Jus*

**Cornfed Chicken Supreme ( 6, Wheat, 13, 12 )**  
*Chorizo Stew, Leek And Wholegrain Mustard Veloute*

**Halloumi Roasted Red Pepper Terrine**  
*With Grilled Aubergine & Courgette*

**100% Irish Beef Fillet ( 7, 9 12 )**  
*Chive Mash, Garlic French Beans, Red Wine Jus*  
*( 10euro supplement )*

*All Mains Are Served With Selection Of Vegetables And Potatoes*



## Dessert

**Key Lime Pie**

**Chocolate Fondant**

*With Vanilla Bean Ice Cream*

**Pavlova**

*With Berry Coulis*

**Strawberries And Cream Cheesecake**

**Apple Crumble**

*With Cream Chantilly*

**Banoffee**

**Glazed Lemon Tart**

*With Berry Compote*

**Sacher Torte**

Choose:

<b>1 Starter</b>	<b>2 Mains 1 Dessert</b>	<b>Tea &amp; Coffee</b>
	<b>€55.00 Per Person</b>	
<b>2 Starter</b>	<b>2 Mains 2 Dessert</b>	<b>Tea &amp; Coffee</b>
	<b>€65.00 Per Person</b>	

### Key to Allergens:

- |                  |                       |                  |
|------------------|-----------------------|------------------|
| 1 & 2. Shellfish | 3. Fish               | 4. Peanuts       |
| 5. Nuts          | 6. Gluten             | 7. Milk          |
| 8. Soya          | 9. Sulphur Dioxide    | 10. Sesame Seeds |
| 11. Eggs         | 12. Celery & Celeriac | 13. Mustard      |
| 14. Lupin        |                       |                  |