



## **Banqueting Menu Options 2019**

### **Starters**

#### **Goats Cheese Tartlet**

*With Caramelised Onion And Rocket Salad*

#### **Caesar Salad**

*With Lightly Smoked Chicken*

#### **Crispy Parma Ham**

*Baby Bean Blue Cheese Salad And Aged Balsamic Dressing*

#### **Smoked Salmon**

*Potato Salad, Scallion And Citrus Dressing*

#### **Duck Confit**

*Fig Conserve, Brioche Croute*

#### **Goats Cheese Mousse**

*With Roasted Red Beets*

#### **Vol Au Vent**

*With Cornfed Chicken, Mushroom , Tarragon*

#### **Tian Of Crab**

*Avocado Mousse, Lemon Gel*

#### **Caprese Salad**

*Basil Oil, Overnight Tomatoes*

### **Soup**

#### **Cream Of Leek And Potato**

*With Herb Crouton*

#### **Cream Of Tomato, Crème Fresh**

*With Rocket Pesto*

#### **Wild Mushroom**

*With Truffle oil*

#### **Broccoli & Cashel Blue**

#### **White Onion & Thyme**

#### **Sweet Potato, Roasted Butternut Squash**

#### **Country Root Vegetable**

## **Sorbet**

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

## **Main Courses**

**Pan Roast Cod Fillet**  
*Tomato, Bean & Pancetta Cassolet, Basil Oil*  
**Crispy Callan Pork Belly**  
*Celeriac Puree, Apple Gel & Roasted Baby Beets*  
**Baked Atlantic Salmon Fillet**  
*Charred Baby Vegetables, Dijon Mustard Cream*  
**Wild Mushroom, Baby Spinach & Feta Cheese Wellington**  
**Cannon of lamb**  
*Provencale Vegetables, Basil Jus*  
**Fillet of Sea Bass**  
*Sun Blushed Tomatoes, Crushed Baby Potato, Sauce Vierge*  
**Hereford Sirloin**  
*Fondant Potato, Red wine And Shallot Jus*  
**Cornfed Chicken Supreme**  
*Chorizo Stew, Leek And Wholegrain Mustard Veloute*  
**Halloumi Roasted Red Pepper Terrine**  
*With Grilled Aubergine & Courgette*  
**Beef fillet**  
*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:**

**1 Starter**

**2 Mains 1 Dessert Tea & Coffee**

**€49.00 Per Person**