



Banqueting Menu Options 2022

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, 7, 11, Wheat)

Fig Conserve, Brioche Croute

Goats Cheese Mousse (7)

With Roasted Red Beets

Vol Au Vent (6, 7, 9, 11, Wheat)

With Cornfed Chicken, Mushroom , Tarragon

Tian Of Crab (7 , 3, 1, 9)

Avocado Mousse, Lemon Gel

Caprese Salad (7)

Basil Oil, Overnight Tomatoes

Soup

Cream Of Leek And Potato (7, 6, Wheat, 9, 12)

With Herb Crouton

Cream Of Tomato, Crème Fresh (7, 5, Peanuts, 9, 12)

With Rocket Pesto

Wild Mushroom (7, 9, 12)

With Truffle oil

Broccoli & Cashel Blue (7)

White Onion & Thyme

Sweet Potato, Roasted Butternut Squash (7, 9, 12)

Country Root Vegetable (7, 9, 12)

Sorbet

Lemon And Zest

Champagne

Mango And Passion Fruit

Green Apple

Prosecco Fizz

Blackcurrant

Pear

(May contain traces of nuts & milk)

Main Courses

Pan Roast Cod Fillet (3, 1, 7)

Tomato, Bean & Pancetta Cassolet, Basil Oil

Crispy Callan Pork Belly (9, 12 13, 7)

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, 9)

Provencale Vegetables, Basil Jus

Fillet of Sea Bass (3, 7, 9)

Sun Blushed Tomatoes, Crushed Baby Potato, Sauce Vierge

Hereford 100% Irish Beef Sirloin (7, 9, 12)

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 (7)

With Grilled Aubergine & Courgette

100% Irish Beef Fillet (7, 9 12, 13)

Chive Mash, Garlic French Beans, Red Wine Jus

(10euro supplement)

All Mains Are Served With Selection Of Vegetables And Potatoes



Dessert

Key Lime Pie (6,7,11)

Chocolate Fondant (6,7,11)
With Vanilla Bean Ice Cream

Pavlova (7, 11)
With Berry Coulis

Strawberries And Cream Cheesecake (6,7)

Apple Crumble (6,7)
With Cream Chantilly

Banoffee (6, 7)

Glazed Lemon Tart (6,7,11)
With Berry Compote

Sacher Torte

Choose:

1 Starter 2 Mains 1 Dessert Tea & Coffee
€60.00 Per Person

2 Starter 2 Mains 2 Dessert Tea & Coffee
€70.00 Per Person

Soup Course: €5.00 pp

Sorbet Course: €5.00 pp

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