Banquet Menu

Packages

Starter

Duck Liver Pâté

Grape & port chutney, pickled carrot, sourdough crouton & dressed lambs' leaf

Caesar Salad

Crispy smoked pancetta, baby gem, grana padano, herb croutons & caesar dressing

Goats Cheese Tartlet

Pistachio, onion marmalade, dressed leaves, balsamic & roasted red pepper coulis

Grilled Chicken Salad

Cucumber, spring onion, almonds, celery, sundried tomato, citrus mayonnaise & baby leaf

Sesame Prawn Salad

(Supplement of €3.00)

Pickled red onion, cucumber, radish, arugula & spiced aioli

Beetroot Carpaccio

Pine kernel, peppered rocket, halloumi crisps & pomegranate

Smoked Salmon

(Supplement of €3.00)

Blue cheese, shaved cucumber, orange & dill

Soup

Cream of Country Vegetable Soup

Herb oil & thyme croutons

Confit Tomato Soup

Mascarpone cream, herb oil & micro greens

Honey Roasted Butternut Squash Soup

Chive cream & sour dough croutons

Beer & Wicklow Smoked Cheese Soup

Micro greens & cracked black pepper

Roasted Red Pepper & Chilli Soup

Cream & Chives

Cream of Wild Mushroom Soup

Parsley & Garlic Oil

Curried Parsnip Soup

Lemon & Rosemary Oil



Main Course

Seared Supreme of Chicken

Garlic & thyme crushed baby potato, wild mushroom & tarragon cream sauce

Pan Roast Fillet of Sea Bass

(Supplement of €3.00)

Potato fondant, asparagus & sundried tomato sauce

Traditional Roast Turkey & Ham

Cream whipped potato puree, cranberry & red wine jus

Slow Braised Daube of Beef

Horseradish & thyme infused mash potato & roasted garlic jus

Glazed Fillet of Salmon

Crème fraiche & chive potato, plum tomato, smoked garlic, coriander & spring onion salsa

Seared Fillet of Hake

Roasted garlic & chive potato, cured plum tomato & saffron cream

Confit Duck Leg

(Supplement of €3.00)

Sweet potato & carrot puree, sandman & dark berry jus

Herb Crusted Lamb Rump

(Supplement of €3.00)

Gratin potato, rosemary & lamb jus

Slow Roasted Sirloin of Irish Beef

(Supplement of €3.00)

Garlic & rosemary potato & green peppercorn sauce

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Packages

7oz. Fillet of Irish Angus Beef

(Supplement of €15.00)

Caramelised onion creamed potato, Portobello mushroom, tarragon & Dijon mustard beurre blanc

Asparagus & Ricotta Tortellini

Roasted cherry vine tomatoes, caramelised walnut & truffle cream

Garlic & Thyme Roasted Aubergine

Ratatouille, orzo pasta, grana Padano & basil oil



Banquet Menu Packages

Dessert

Apple & Blackberry Crumble

Candied hazelnut & biscuit crumb, vanilla ice cream & cinnamon custard

Lemon Citrus Tart

Vanilla anglaise

Bailey's Chocolate Dome

Raspberry gel, sweet cream, berries & chocolate sauce

Oreo Cheesecake

Oreo crumb, chocolate cream, fresh berries & sea salted caramel

Passion Fruit Mousse

Winter berry gel, Chantilly cream & white chocolate soil

White Chocolate & Raspberry Mousse

Biscuit crumb, vanilla cream & fresh berries

Assiette of Desserts

Fresh berry meringue Sicilian lemon tart

Sicilian tenion tan

Chocolate fondant

With fresh cream, fruit coulis & chocolate sauce

Served with Freshly Brewed Tea & Coffee

Pricing

Select:

One main course One dessert €37.00 per person

Select:

One starter
One main course
One dessert
€42.00 per person

Select:

One starter Two main courses One dessert €47.00 per person

Select:

One starter
One soup
Two main course
One dessert
€52.00 per person

