

CROWNE PLAZA®

— BY IHG —

Dublin
Blanchardstown

Banquet Menu Pack





STARTER

Smoked Burrata

Heirloom tomatoes, micro basil, balsamic & truffle pearl

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

Duck & Orange Salad

(Supplement of €4.00pp)

Orange, diced beetroot, chilli, grapfruit, fig watercress, citrus dressing

Gruyere & Leek Tartlet

Cream, endive, dehydrated Parma-ham, blackberries

Smoked Salmon

(Supplement of €3.00pp)

Cucumber, dill, caviar, watercress, gorgonzola

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 & Basil Soup

Herb oil, crème fraiche

Cream of Wild Mushroom Soup

Parsley & Garlic Oil

Carrot & Ginger Soup

Sweet and slightly spicy, fresh herbs

MAIN COURSE

Seared Supreme of Chicken

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

Pan Roast Fillet of Sea Bass

(Supplement of €6.00pp)

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

Fillet of Salmon

Pomegranate & orange glazed, thyme & garlic infused potato

Fillet of Hake

Saffron cream sauce, Wilted spinach, garlic infused fondant



Chicken Supreme

Tarragon white wine , thyme & garlic infused mash

Crispy Skin Duck Breast

(Supplement of €6.00pp)
Gratin potato, rosemary & lamb jus

Slow roasted Sirlion of Irish Beef

(Supplement of €5.00pp)
Garlic & thyme potato fondant,
peppercorn sauce

7oz. Fillet of Irish Beef

(Supplement of €15.00pp)
Truffle mash potato, portobello
mushroom & veal jus

All main courses served with vegetable parcels on the plate

VEG MAIN COURSE

Wild Mushroom Tortelloni

Wild garlic, thyme , walnut & truffle cream

Garlic & Thyme Roasted Aubergine

Ratatouille, orzo pasta, grana Padano & basil oi

All main courses served with vegetable parcels on the plate

All menu tiers include a silent vegetarian option to cover 10% of guests.

If more than 10% of your guests are vegetarian, a vegetarian main must be chosen



DESSERT

Apple & Blackberry Crumble

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

Lemon Meringue

Vanilla anglaise

Salted Caramel & Chocolate Cheesecake

Fruit gel , mixed berries, caramel

White Chocolate Cheesecake

White chocolate , cream, berries

Summer Fruit Tartlet

Mixed berries, glazed , fruit gel

White Chocolate & Raspberry Mousse

Biscuit crumb, vanilla cream & fresh
berries

Assiette of Desserts

Fresh berry meringue

Sicilian lemon tart

Chocolate fondant With fresh cream,
fruit coulis & chocolate sauce

Served with Freshly Brewed Tea & Coffee



PRICING

Select:

One Main Course
One Dessert
€39.00 per person

Select:

One Starter
One Main Course
€39.00 per person

Select:

One Starter
Two Main Course
€45.00 per person

Select:

One Starter
One Main Course
One Dessert
€45.00 per person

Select:

One Starter
Two Main Courses
One Dessert
€49.00 per person

Select:

One Starter
One Soup
Two Main Course
One Dessert
€55.00 per person

Add On:

Additional Choice in Main Course
€6.00 per person

Additional Choice in Starter **or** Dessert
€5.00 per person