

# BANQUETING MENU

## STARTERS

### Duck Liver Pâté

Fig Chutney and Sourdough Toast

### Herb & Citrus Fish Cake

Vierge Sauce

### Goat's Cheese Tartlet

Red Onion Marmalade and Pesto Dressing

### Greek Salad

Feta Cheese, Black Olives and Sundried Tomatoes

### Traditional Caesar Salad

Baby Gem, Crispy Smoked Pancetta, Croutons,  
Caesar Dressing, Parmesan Shavings

### Fresh & Smoked Salmon Timbale

Dressed Sakura Mix, Vierge Salsa, Smoked Marie Rose

### Chicken & Wild Mushroom Vol au Vent

Aromatic Thyme

## SOUPS

### Cream of Vegetable

### Tomato & Basil

### Wild Mushroom & Fennel

### Cauliflower & Blue Cheese

### Potato & Leek

### Carrot & Cumin

### Sweet Potato & Butternut Squash

### Mulligatawny

Mild Curried Vegetable

## PRICES

### 3 Course Meal

1 starter + 1 main + 1 dessert  
from **€44.50 per person**

### 4 Course Meal

1 starter + 1 soup + 1 main + 1 dessert  
from **€52.50 per person**

Each additional menu item surcharge  
from **€9.50 per person**

## MAIN COURSES

### Grilled Chicken Breast

Potato Fondant and Mushroom Cream

### Butter Roast Stuffed Turkey & Honey Mustard Baked Ham

Duck Fat Roasted Potatoes, Cranberry Jus

### Baked Fillet of Salmon

Roasted Quenelle Potatoes, Creamy Leek sauce

### Grilled Smoked Organic Pork Cutlet

Apple Mash, Mustard Cider Sauce

### Pan Fried Fillet of Sea Bass

Baby Potatoes, Green Peas and Beurre Blanc Sauce  
(supplement from €9 per person)

### Baked Fillet of Monk Fish

Wrapped in Serrano Ham, Gratin Potatoes, Saffron  
Sauvignon Blanc Sauce  
(supplement from €10 per person)

### Roast Sirloin of Irish Beef

Yorkshire Pudding and Horseradish Sauce  
(supplement from €10 per person)

### Roast Rack of Kerry Lamb

Boulangere Potatoes, Redcurrant & Rosemary Jus  
(supplement from €15 per person)

## DESSERTS

### Strawberry Cheesecake

Mixed Berry Compote

### Homemade Apple Pie

Crème Anglaise Chantilly Cream

### Chocolate Profiteroles

Vanilla Cream and Warm Fudge Sauce

### Warm Pear & Almond Tart

Vanilla Bean Ice Cream

### Sticky Toffee Pudding

Butterscotch Sauce, Banana Ice Cream

### Chef's Choice Assiette of Desserts

SERVED WITH FRESHLY BREWED TEA/COFFEE

All prices inclusive of all taxes and charges at 9% VAT.

Price and availability of items are subject to changes due to supply chain issues. Final price will be decided two weeks prior to event.