

BANQUET MENU

STARTERS

Salad of Irish buffalo mozzarella

Orange, cured beetroot & walnut vinaigrette

Tartlet of cashel blue cheese caramelised red onion, fire roasted hazelnuts, fig compote, rocket lettuce

Crispy bon bon of goats cheese

Mixed bean petit salad, orange gel, mulled wine dressing

Parma ham, baby bean and red onion salad

Cashel blue cheese dressing, micro cress

Cold poached Irish salmon nicoise

Parmesan tuille, balsamic vinaigrette

Vol-au-vent of chicken, button mushroom

Fricassee of leek, rich tarragon jus

Traditional roast chicken caesar salad

Maple toasted bacon, parmesan shaving, and garlic croutes

Cold smoked Irish salmon with Salad of baby potato, scallion, red onion, citrus vinaigrette

SOUP

Rich White Onion & Thyme

Summer Asparagus, Potato, Swiss cheese

Roast Butternut Squash, Parmesan & Rosemary

Carrot & Toasted Cumin Seed with scented Vanilla

Creamy Cauliflower Cheese

Cream of Leek & Potato with Crisp Crouton

Creamy Wild Mushroom

Cream of Roast Plum Tomato with Crème Fraiche & Rocket Pesto

Rich volute of Summer Pea with Mint, Parma Ham crisp

MAINS

Oven roast Fillet of Hake with Asparagus, Balsamic Roast Tomato, creamy Shellfish Sauce

Duo of Sea Run Irish Salmon & Sea Bream

Asparagus Tips with Rich Champagne Vanilla Cream

Fillet of Sea Bass with Asparagus Tips, Balsamic Roast Tomato & Lemon Butter sauce

Fillet of Beef (cooked medium sup??)

Fondant Potato, Thyme scented Root Vegetable Red Wine jus

Roast Sirloin of Beef (cooked medium)

Fondant Potato Butter with Seasonal Vegetables & Burgundy jus

Roast breast of Chicken with Goats cheese & Coriander stuffing

Sweet Potato Mash with Crisp Parma Ham with Tomato & Pine Nut jus

Fillet of Pork Stuffed with Cox Apple stuffing wrapped with Sorrento Ham & Sage jus

Saffron & Thyme Risotto with Grilled Asparagus & Baby Spinach

Mixed vegetable korma with Jasmine scented Basmati Rice

DESSERTS

Apple Crumble

White Chocolate & Raspberry Tart

Deep Dish Apple Tart

Pear & Almond Tart

Baileys Cheesecake

Chocolate Brownie

1 Starter, 2 Mains & 1 Dessert €35

2 Starters, 2 Mains & 1 Dessert €38

1 Starter, 1 Soup, 2 Mains & 1 Dessert €40

2 Starters, 1 Soup, 2 Mains & 1 Dessert €43

2 Starters, 1 Soup, 2 Mains & 2 Dessert €45