

Banqueting Autumn and Winter Selector Menu

*Each course is individually priced based on **one** selection per course. It is your decision regarding how many courses you wish to select for the group. Please note that if you wish to offer more than one option per course then supplements will be charged as outlined below*

Starters

Chicken Caesar Salad with Crispy Bacon, Parmesan Shavings & Garlic Croutons	€11.50
Vol-au-vent of Button Mushroom, Leeks & Corn Fed Chicken in a Delicate Tarragon Sauce	€11.50
Dressed Crab with Herb Crusted Salmon Graveleux Mixed Pepper Condiment	€14.00
Tartlet of Mixed Mushroom with Chervil & Pancetta Vinaigrette	€11.00
Irish Smoked Seafood Platter	€14.00
Country Terrine with Red Onion Marmalade & Petit Brioche	€12.00
Fresh Salmon & Boston Prawns With Chilli & Lemon Horseradish Cream	€14.00
Serrano Ham with Melon, Feta Cheese Salsa & Crispy Aubergine	€14.00

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### **Soups** **All €7.50**

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| Roast Butternut Squash with Crispy Parmesan    |
| Cream of Potato & Leek with Spring Onion       |
| Carrot & Cumin Scented with Vanilla            |
| Cream of Broccoli with Smoked Salmon & Almonds |
| Spiced Parsnip                                 |
| Cream of Celeriac & Celery                     |
| Roast Winter Vegetable                         |
| Potato & Smoked Haddock with Parsley Oil       |

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Sorbets**All €4.50**

Champagne Sorbet

Passion Fruit & Mango

Lemon Balm & Thyme

Raspberry

Margarita

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**Main Course**

Baked Rack of Lamb with Buttered Mixed Vegetables,  
Celeriac & Rosemary Gratin **€29.00**

Fillet of Sea bass with tied Green Beans, Chorizo,  
Tomato & Lime Sauce **€29.00**

Escalope of Turkey Breast with Mixed Root Vegetables &  
Plum & Apple Chutney, Madeira Jus **€23.50**

Baked Supreme of Salmon with Buttered Fennel & Champ Mash,  
Lemon Butter Sauce **€24.00**

Prime Fillet of Irish Beef with Onion Gratin & Parmesan Potato,  
Red Wine Jus **€32.00**

Bake Fillet of Hake, Asparagus with Crab & Saffron,  
Wild Rocket pesto **€25.00**

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Desserts

Mixed Berry Crumble with Madagascar Bourbon Vanilla
Ice Cream **€9.00**

Assiette of Dessert **€10.50**

Baileys & Orange Cheesecake with Mango Coulis **€9.00**

Chocolate Silk Pie with Butterscotch Sauce **€9.00**

Warm Pear & Almond Bake well Tart with Pistachio
Ice Cream & Crème Anglaise **€9.00**

Open Apple Tart with Cinnamon & Fig Ice Cream **€9.00**

Lime & Vanilla Crème Brulee Tart, Spiced Orange Salad **€10.50**

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**CHEESE**

Traditional Irish Farm House Cheese Plate with Plum & Apple Chutney **€12.00**

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TEA AND COFFEE

Selection of Fine Teas and Fresh Ground Roast Coffee **€3.50**

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**SUPPLEMENTS**

**Supplements for choice of course:**

|                        |        |
|------------------------|--------|
| Per starter choice     | €5.00  |
| Per soup choice        | €4.00  |
| Per sorbet choice      | €4.00  |
| Per main course choice | €10.00 |
| Per dessert choice     | €5.00  |

Please note that for private dining in the Morrison Room, Gold Salon or Drawing Room your menu must be limited to a maximum of 2 options per course. A vegetarian option can also be made available if necessary and this will be decided by the chef on the night