



Banqueting Sample Menu

Starters:

Buffalo Mozzarella, Heirloom Tomato Sweet Baby Basil Leaves

Caprese salad finished with an extra virgin olive oil

Tian of Salmon and Avocado

Finished with a watercress salad and a lemon mustard dressing

Beetroot Cous-Cous and Pearl Barley Stack

Finished with a wild rocket and parmesan salad

Mains:

Irish Hereford 6oz Beef Fillet

Fondant potato, sautéed pearl eschalots, red wine jus

Pan- Fried Breast of Chicken

Baby vegetables, redcurrant and ver jus

Pan Seared Fillet of Sea Bass

Infused potato fondant, baby vegetables and a lime and citrus hollandaise

Oven Baked Irish Darne of Salmon

Champ potato, buttered greens, lime beurre Blanc

Desserts:

Baked Mango and Lemon Cheesecake

Citrus sorbet mango syrup

Oreo and Mint Cheesecake

Finished with a blackcurrant fruit salad

Dark Chocolate and Ginger Roulade

Topped with a vanilla bean ice cream

Lemon Grass and White Chocolate Panna Cotta

Finished with a salted caramel ice cream

Tea and Coffee Included