

# *Banqueting Dinner*

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3 Courses & Tea/Coffee €52.00 or 4 Courses & Tea/Coffee €57.00

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## RATES INCLUDE

Private Space for Drinks Reception  
Private Dining Space  
Private Bar  
Stage and Podium  
PA System and 2 Mics  
Mood Lighting  
Choice of Centrepiece  
White Table Linens and Napkins  
Top Table  
Personalised Menus  
Preparation and Display of Table Plan  
Hotel Candy Cart (Ardmore)  
Personalised Digital Signage for Logos/Branding

# Menu

## Starters

### **Tower Vol au Vent**

**with Roast Breast of Chicken and Herb Fried Button Mushrooms**

served with a Tarragon and White Wine Cream Sauce in a Crispy Puff Pastry Case

(1,3,6,7,12)

### **Chicken or Classic Caesar Salad**

Romaine Lettuce, Herb Croutons, Parmesan, Anchovy Dressing

(1,3,4,7)

### **Breaded Potato Cake**

with Smoked Bacon and Spring Onion topped with Homemade Guacamole

(1,3,6,12)

### **Smoked Salmon Roulade**

Dressed Salad, Lemon, Caper and Tomato Salsa

(4,7)

### **Honey Goat's Cheese and Roast Vegetable Tartlet**

Dressed Rocket and Balsamic Drizzle

(3,6,7,12)

### **Warm Spiced Chicken Salad**

Spring Onion, Roast Red Pepper, Crisp Croutons, with Honey and Mustard Dressing

(1,3,6,10)

## Soup

Root Vegetable

Leek and Potato

Mushroom and Thyme

Tomato and Roast Bell Pepper

Carrot and Coriander

served with warm baked rolls, homemade brown bread, herbs and croutons

(1,6,7,9)

# *Main Courses*

Our main courses are served with fresh market vegetables and potatoes

## **Roast Feather Blade of Irish Beef**

Champ Mash, Yorkshire Pudding,

**Sauce options:** Roast Herb with Red Wine Gravy,  
Wild Mushroom, Tarragon and Brandy Sauce,  
or Dijon Mustard and Whiskey Sauce  
(1,3,6,7,9,10,12)

## **Roast Crown of Turkey and Honey Glazed Ham**

served with a Homemade Herb Stuffing and Cranberry Gravy  
(1,6,7,9,12)

## **Supreme of Chicken**

**Stuffing options:** Herb and Black Pudding Stuffing,  
Mushroom and Garlic Stuffing,  
Sundried Tomato, Basil and Goat's Cheese Mousse,  
or Traditional Breadcrumb and Herb Stuffing  
(1,3,6,7,12)

## **Sauce options:**

Forest Mushrooms Sauce,  
Cracked Black Pepper and Whiskey Sauce,  
Smoked Bacon, Baby Onion and Rosemary Sauce  
Traditional Red Wine Jus

## **Oven Baked Fillet of Dunmore East Hake**

with a Lemon, Dill and Herb Crust  
(4,6,7,12)

## **Butter and Lemon Poached Fillet of Sea Bass**

(4,6,7,12)

## **Pan Fried Fillet of Mediterranean Herb Marinated Salmon**

(4,6,7,12)

## **Fish Sauce Options:**

Roasted Fennel, Pernod and Chive Cream,  
Smoked Salmon and Prawn Cream,  
Saffron and Mussel Velouté,  
White Wine and Dill / Chive Cream Sauce

# *Dessert*

*Chef's Dessert Plate*

**Choose 3 items**

*Cheesecake (Lemon, Strawberry, Baileys, Mixed Berry),  
Profiterole, Strawberry Tartlet, Apple Crumble,  
Mini Lemon Tart, Homemade Chocolate Brownie,  
Meringue Nest with Fresh Fruit and Cream,  
Chocolate Cup filled with Mousse  
(Muldoon's Whiskey, Passion Fruit, Chocolate or Mixed Berry)  
Ice Cream in a Wafer Basket  
(1,3,7,8,12)*

# *Vegetarian Main Course*

**Wild Mushroom Risotto**

*Fresh Rocket, Pesto and Parmesan Shavings  
(1,6,7,12)*

**Spinach and Ricotta Tortellini**

*Provençal Vegetables, Tomato, Garlic & Basil Sauce,  
Herb Oil and Rocket Salad  
(1,3,6,7)*

**Roast Stuffed Whole Pepper**

*with a Spicy Couscous and Vegetable filling served with Leaf Salad or a selection of  
Vegetables and Potatoes  
(6)*

*A full Vegan Menu is available on request.*

## **Allergens:**

1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans  
7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs