

Banqueting Lunch

2 Courses & Tea/Coffee €37.00 or 3 Courses & Tea/Coffee €43.00

RATES INCLUDE

Private Space for Drinks Reception
Private Dining Space
Private Bar
Stage and Podium
PA System and 2 Mics
Screen and Projector
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)*

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