



# Gala Dinner Menus

**Served Gala Dinner Menu**  
**Menu 1 - €49.50**  
**4 Course Set Menu Including Tea, Coffee**



**Starters**

**Warm Tartlet**

Of Ricotta Cheese. Asparagus & Slow Roasted Tomatoes & Pesto (Maximum 200 Guests)

**Salad Of Parma Ham**

Heirloom Tomato, Fresh Mozzarella & Basil With Beetroot Gel

**Duck, Orange & Crème Fraiche Rilette**

Fig & Pomegranate Salad & Focaccia Crisp Bread

**Caesar Salad**

With Cajun Spiced Chicken, Cos Lettuce, Croutons And Shaved Parmesan And Garlic Dressing

**Selection Of Chefs Soup**

**Mains Courses**

**Roast Sirloin Of Beef** Caramelised Onion Mash, Baby Carrots And Red Wine Jus  
(Supplement €5.00)

**Baked Thyme & Garlic Marinated Chicken Breast** Green Beans, Garlic Potato, Red Wine Jus

**Grilled Sumac Spiced Lamb Cutlets**, Middle Eastern Style Vegetables, Sofrito Sauce

**Baked Turkey And Ham**, Traditional Stuffing, Chateau Potato Seasonal Vegetables And Red Wine Jus

**Cumin Spiced Salmon** Roasted Aubergine & Red Pepper Tapenade, Warm Potato, Asparagus & Cherry Tomato Salad & Saffron Oil

**Pan Seared Cod** Basil Mash, Tender Stem Broccoli & Hollandaise Sauce

**Desserts**

Banoffee

Strawberry Tart

Paris Brest (Choux Bun Filled With Praline Crème Patisserie)

Chocolate & Salted Caramel Mousse

Opera Gateau (Layered Chocolate & Coffee Gateau)

**Freshly Brewed Tea, Coffee**

**Please Choose One Starter, One Main Course And One Dessert**

**Please Note “Set Menu” Indicates No Choice In Courses Except For Vegetarian Option Or Dietary Requirements**

**Additional Side Orders (Number Attending The Event Will Be Charged For)**

Parsley Butter Baby Boiled Potatoes €2.00 Per Person

Roast Potatoes €2.00 Per Person

Melange Of Vegetables €2.00 Per Person

**Supplements For Extra Courses**

Supplement Of €7.50 Per Person For An Additional Choice Of Main Course

Supplement Of €5.00 For An Additional Choice Of Starter Or Dessert

Served Gala Dinner Menu  
Menu 2 - €57.00  
4 Course Set Menu Including Tea, Coffee



Starters

Irish Smoked Salmon, Pickled Beetroot, Beetroot Gel, Micro Herbs, Grain Mustard Dressing, Lime Crème Fraiche

Goat's Cheese, Fig & Onion Relish Tart, Sesame Seed Dressing

Spiced Marinated Chicken & Quinoa Salad, Beetroot, Spinach, Avocado, Chick Peas & Pumpkin Seeds With Pomegranate & Mint Dressing

Smoked Chicken, Basil & Brie Croquettes Pickled Cucumber Ribbons & Red Currant Sauce

Selection Of Chefs Soup

Main Courses

Roast Sirloin Of Beef Horseradish Mash, Glazed Shallots, Chantenay Carrots & Thyme Jus

Prosciutto Wrapped Chicken Breast, Caponata Vegetables, Salsa Verde, Roast Potato, Red Wine Jus

Hoisin Pork Tenderloin, Carrot Puree, Baby Pak Choy Char Siu Jus

Roasted Lamb Rump, Tuscan Polenta Cake, Roasted Shallots, Pea Puree, Roasted Garlic Jus

Pan Seared Salmon, Creamed Cabbage & Leeks, Caper & Shallot Butter

Chermoula Sea Trout Fillet Cauliflower Puree, Samphire & Sauce Vierge

Desserts

Banoffee

Mixed Fruit Tart

Paris Brest (Choux Bun Filled With Praline Crème Patisserie)

Chocolate & Salted Caramel Mousse

Opera Gateau (Layered Chocolate & Coffee Gateau)

Irish Cream Liquor Cheesecake

Chocolate & Hazelnut Cheesecake

Chocolate & Irish Cream Liquor Dome

Chocolate & Raspberry Mousse Dome

Freshly Brewed Tea, Coffee

Please Choose One Starter, One Main Course And One Dessert

Please Note "Set Menu" Indicates No Choice In Courses Except For Vegetarian Option Or Dietary Requirements

Additional Side Orders (Number Attending Event Will Be Charged For)

Parsley Butter Baby Boiled Potatoes €2.00 Per Person / Roast Potatoes €2.00 Per Person

Mélange Of Vegetables €2.00 Per Person

Supplements For Extra Courses

Supplement Of €7.50 Per Person For An Additional Choice Of Main Course

Supplement Of €5.00 For An Additional Choice Of Starter Or Dessert

Served Gala Dinner Menu  
Menu 3 - €67.00  
4 Course Set Menu Including Tea, Coffee



Starters

**Smoked Salmon, Poached Tiger Prawns** Avocado Cream, Pickled Shallots & Dill Dressing

**Ardsallagh Goats Cheese Mousse**, Pickled Beetroot & Carrot Ribbons, Candied Pecans & Basil Oil

**Pressed Ham Hock Terrine**, Piccalilli, Micro Cress, Sour Dough

**Wild Mushroom & Parmesan Arancini**, Black Garlic Aioli

Main Courses

**Medallions Of Beef Fillet** Sweet Potato Cake Green Beans  
Peppercorn Sauce

**Beef Fillet 7oz** —, Shallot Puree, Heritage Carrots, Fondant Potato, Red Wine Jus

**Herb Crusted Lamb Loin**, Sweet Potato Puree, Asparagus, Slow Roasted Plum Tomato, And Rosemary Jus

**Roasted Duck Breast** Butternut Squash & Mushroom Risotto, Shallot & Sage Jus

**Marsala Spiced Sea Bass Fillet**, Baby Pak Choy, Coriander & Ginger Sauce

Desserts Assiette Of Dessert (A Choice Of 3 Of The Following Desserts)

Tarts

Fruit

Banoffee

Lemon Meringue

Strawberry

Cheesecakes

Irish Cream Liquor Cheesecake

Lemon & Vanilla Cheesecake

Strawberries & Cream Cheesecake

Chocolate & Hazelnut Cheesecake

Choux Buns

Paris Brest

Profiterole

Raspberry Choux

Continued -

Menu 3 Continued  
4 Course Set Menu Including Tea, Coffee €67.00



Desserts Continued

Mousses

Mango & Passionfruit

Chocolate

Tonka Bean Quenelle

Patisserie

Opera (Layered Chocolate & Coffee Gateau)

Crunchy Praline & Chocolate Bar

Raspberry Bakewell

Chocolate Fudge

Freshly Brewed Coffee And Tea

Please Choose One Starter, One Main Course And One Dessert

Please Note “Set Menu” Indicates No Choice In Courses Except For Vegetarian Option Or Dietary Requirements

**Additional Side Orders (Number Attending Event Will Be Charged For)**

Parsley Butter Baby Boiled Potatoes €2.00 Per Person

Roast Potatoes €2.00 Per Person

Mélange Of Vegetables €2.00 Per Person

**Supplements For Extra Courses**

Supplement Of €7.50 Per Person For An Additional Choice Of Main Course

Supplement Of €5.00 For An Additional Choice Of Starter Or Dessert

# Served Gala Dinner Menu

## Vegetarian and Soup Options

### Vegetarian/ Vegan Options

**Moroccan Spiced Tagine** Spiced Lentil, Coriander, Butternut Squash, Red Pepper, Harissa & Tomato Casserole With Garlic Bread

**Polenta Cakes** With Sauté Wild Mushrooms & Sauce Vierge

**Grilled Aubergine, Tomato And Vegan Cheese Stack** With Spinach Pesto

**Spinach Quinoa & Basil Stuffed Tomatoes** With Salsa Verde

**Wild Mushroom, Garden Pea & Roasted Beetroot Risotto** With Lemon And Toasted Buckwheat

**Mexican Quinoa Hotpot** With Black beans, Corn Red Peppers, Cilantro & Lime

**Mediterranean Mezze Plate** with Grilled Aubergine, Peppers, Courgette, Hummus, Confit Mushroom & Cashew Crumble

### Soup Options

Roasted Butternut Squash With Toasted Pumpkin Seeds

Cauliflower & Potato Soup With Smoked Paprika Yoghurt

Rocket & Courgette Soup With Garlic Croutons

Curried Butternut Squash And Apple Soup With Coconut & Coriander Cream

Beetroot, Parsnip, Chilli & Cumin Soup With Parsnip Crisps

Red Lentil, Sweet Potato & Coconut Soup

Curried Coconut & Corn Chowder