



# Banquet Dinner Menu A

€42.50 pp

## Starters

### Wexford Potato and Leek Soup

*Chive crème fraîche, crispy spring onions*  
1, 8

### Charred Asparagus and Smoked Hollandaise Tart

*Poached hens' egg, dressed watercress*  
2 wheat, 3, 8, 9, 13, 14

## Mains

### Roasted Fillet of Hereford Beef

*Chive and spring onion mash, bourguignon sauce,  
fine beans*  
1, 2 wheat, 8, 13

### Pan Seared Sea Bass

*Fondant potato, sauté greens, saffron mussel cream*  
1, 4, 6, 8, 13

### Roasted Butternut, Sweet Potato & Thai Red Curry (V)

*Basmati rice and charred flat bread*  
2 wheat, 11, 12

## Desserts

### Trinity of Desserts

*Baked vanilla cheesecake, chocolate brownie,  
banoffee pie*  
2 wheat, 3, 8, 9

## Allergen List

1 Celery  
4 Fish  
7 Lupins  
10 Peanuts  
13 Sulphur Dioxide

2 Cereals  
5 Crustaceans  
8 Dairy  
11 Sesame  
14 Mustard

3 Eggs  
6 Molluscs  
9 Nuts  
12 Soya



# Banquet Dinner

## Menu B

€42.50 pp

### Starters

#### Cumin Spiced Butternut and Coconut Soup

*Coriander cream, croutons*

1, 2 wheat, 3, 8

#### Five Mile Goats Cheese and Honey Roasted Figs

*Caramelised red onion and beets with balsamic dressing mixed leaves*

2 wheat, 3, 8, 9, 12, 13, 14

### Mains

#### Pan Roasted Supreme of Corn-Fed Chicken

*Roasted chorizo rosti, smoked corn and butter bean succotash with chicken jus*

1, 8, 13

#### Pan Seared Atlantic Fillet of Salmon

*Crab mash, fine beans, roast vine cherry tomato, tarragon beurre blanc*

3, 4, 5, 8, 13

#### Wild Mushroom Leek & Smoked Cheese Carbonara (V)

*Fresh homemade tagliatelle, grated parmesan and garlic focaccia*

2 wheat, 3, 8

### Desserts

#### Trinity of Desserts

*Apple Crumble, Double Chocolate Mousse, Raspberry Cheesecake*

2 wheat, 3, 8, 9

### Allergen List

1 Celery  
4 Fish  
7 Lupins  
10 Peanuts  
13 Sulphur Dioxide

2 Cereals  
5 Crustaceans  
8 Dairy  
11 Sesame  
14 Mustard

3 Eggs  
6 Molluscs  
9 Nuts  
12 Soya