



Banquet Menu

To Start

Smoked Chicken & Maple Cured Crispy Bacon Caesar Salad
served with Wild Garlic infused Breadsticks

Chicken & Liver Parfait with Crusty Bread, Rocket & Baby Beetroot Salad

Bruschetta with Slow Roasted Plum Tomato & Parma Ham Crisp

Chicken & Smoked Pancetta Milli Feuille with Baby Rocket

Roast Pork Belly with Apple Puree & Cider Vinegar

Ardsallagh Warm Goats Cheese with Beef Tomato, Rocket, Micro Herb Salad
& Pumpkin Seed Pesto**

Smoked Duck Baby Leaf Salad, Shaved Parmesan, Mango
& Passion Fruit Salad with a Soya Sauce Reduction**

Wild Smoked Salmon, Pomegranate & Pear Salad with Homemade Guinness Bread**

**Supplements will apply. Choice starters available upon request.



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Soup Course

Cream of Roasted Vegetables with Fresh Picked Thyme & Rosemary

Slow Roasted Tomato & Red Pepper

Creamed Leek & Potato, Chive Cream

Cream of Button Mushrooms & Wild Garlic Crouton

Split Pea & Roasted Pancetta

Classic French Onion with Parmesan Crouton

Minestrone with Vine Ripe Tomato

Smoked Potato & Maple Cured Crisp Bacon

Seafood Chowder with Shaved Fennell infused with Pernod**

**Supplements will apply.

Sorbet Course

Raspberry

Blood Orange

Lemon

Apple



Banquet Menu

Main Course

Corn Fed Fillet of Chicken Stuffed with a Red Onion & Fresh Herb Farce,
Lemongrass and Lime Parsnip Puree, Buttered Spinach,
Cabernet Sauvignon Vinegar Jus

Traditional Roast Stuffed Turkey & Honey Glazed Ham,
Apricot and Fresh Herb Stuffing, Cranberry Sauce

Roast Stuffed Fillet of Pork wrapped in Parma Ham with a Soubise Sauce

Baked Fillet of Salmon with Creamed Potatoes infused with Sundried
Tomatoes & Lime Fragrance, Parmesan & Chive Cream

Treacle Roasted Sirloin of Irish Beef, Carmelised Red Onion Compote with
a Burgundy Reduction**

Five Spice & Honey Roasted Barbury Duck Breast, Savoy Cabbage Champ,
Mashed Potato with a Blackberry & Drambuie Jus**

Baked Fillet of Fresh Hake with Carmelised Onion, Buttered Mash
and a Champagne Vanilla Sauce**

Fillet of Lamb with Roast Port Neuf Carrot & Parsnip Gratin**

Fillet of Beef with Celeriac & Horseradish Puree, Slow Roasted Plum Tomato,
Goats Cheese Ravioli & Truffle Jus**

**Supplements will apply. Choice main course available upon request.



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Vegetarian Course

Wild Mushroom Risotto served
with Garden Peas & Shaved Parmesan

Penne Pasta, Roasted Mediterranean Vegetables & Basil
served with a Tomato Cream Sauce

Goats Cheese & Vine Ripe Tomato Tartlet with
Petit Salad, Pesto & Balsamic Dressing



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To Finish

Oreo Cheesecake with White Chocolate Sauce

Bracken Court Eton Mess Meringue, Coulis Berries & Cream

Chocolate Fudge Brownie with White Chocolate Sauce & Salted Caramel Ice Cream

Warm Pear & Almond Bakewell Tart with Pistachio Ice Cream and Crème Anglaise

Baileys Chocolate Bomb served with a Warm Valrhona Chocolate Sauce

Assiette of Desserts**

Swan Lake Dessert Buffet**

**Supplements will apply.

Choice dessert available upon request.