

Banqueting Menus

Starters:

Smoked Salmon & Prawn Roulade

Swirl of Youghal Bay Smoked Salmon & Atlantic Prawns
Presented on a bed of Seasonal Leafs with French Dressing

Smoked Chicken, Bacon & Mushroom Bouchee

Puff Pastry Nest filled with Creamy Oak Smoked Chicken,
Lean Bacon & Button Mushrooms
Presented on a Bed of Seasonal Leafs with French Dressing

Chicken Liver Pate with Cumberland Sauce & Melba Toast

Classic Dish with a Contemporary Presentation

Atlantic Seafood Platter

Symphony of Ballycotton sourced Shellfish & Seafood
Presented with Marie Rose Sauce & Seasonal Leafs

Warm Chicken & Mushroom Salad

Sizzling Smoked Chicken slivers & Button Mushrooms
Presented on a Bed of Seasonal Leafs with French Dressing

Crown of Melon with Fresh Fruit

Honeydew Melon Balls & Fresh Fruit Segments
Marinated on a Honey Syrup

Seafood Bouchee

Puff Pastry Nest with Atlantic Seafood in a Herb Cream
Presented on a Bed of Seasonal Leafs with French Dressing

Deep Fried Garlic Mushrooms

Beer Battered, Garlic Stuffed Mushrooms with a Savoury Dip

Melted Goats Cheese

On a Garlic Crouton with Seasonal Fruit Compote
Presented on a Bed of Seasonal Leafs with French Dressing

Soups:

Cream Soup Of The Day

Wild Mushroom and Chive

Cream of Vegetable

Leek & Potato

Tomato & Basil

Chicken & Sweet Corn

Courgette & Spinach

Atlantic Seafood Chowder

Citrus Sorbet

Main Courses

Traditional Roast Stuffed Turkey & Honey Glazed Ham

Served with Bread Stuffing & Cranberry Sauce

Roast Sirloin of Beef

Presented with Yorkshire Pudding & a Red Wine Jus

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Poached Fillet of Ballycotton Salmon

Garnished with a Langoustine Prawn & a Lemon Chive Beurre Blanc

Supreme of Stuffed Chicken wrapped in Smokey Bacon

Served with a Whiskey Cream Sauce

Roast Leg of Lamb

Served on a Bed of Thyme Stuffing with Mint Sauce

Roast Beef Chasseur

Presented with Yorkshire Pudding & a Classic French Sauce

Roast Stuffed Fillet of Pork

Served with Thyme Jus & accompanied by an Apple Compote

Duo of Salmon & Cod

Presented with a Citrus Wedge On a Pool of Lemon Butter

Baked Vegetable Strudel

Vegetarian Pastry Delight ~ Presented with Garlic Butter

Baked Fillet of Cod

With a Herb & Hazelnut Crust On a Tomato Provençal

Goats Cheese En Croute

Puff Pastry Pillow Topped with a Melted Goats Cheese & Basil Pesto

A selection of menus are available on request for guests with special dietary requirements.

All Main Courses Served with a Selection of Fresh Seasonal Vegetables & Potatoes

Desserts:

Profiteroles filled with Chantilly Cream
Served on a Lake of Chocolate Sauce

Wild Berry Cheesecake
Served on a Bed of Strawberry Coulis

Homemade Meringue filled with Chantilly Cream
Served topped with Fresh Fruit

Home baked Apple Pie
Served with Freshly Whipped Cream

Warm Pear & Almond Tart
Served with your choice of Fresh Cream or Custard

Lemon Meringue Pie
Served with Freshly Whipped Cream

Rich Chocolate Fudge Gateau
Served Hot or Cold with Freshly Whipped Cream

Fresh Strawberries (When in Season)
Layered with a Sable Biscuit and Infused with Freshly Whipped Cream

Sweet Plate Selection
A Symphony of Homemade Desserts

Java leaf tea and filter coffee

Please note that menus are not exhaustive and are for illustration only. If there are other dishes you would like to choose from, please let us know and we would be more than happy to discuss at your convenience.