



## BANQUETING MENUS

DONNYBROOK ROOM

### ROOM CAPACITY

BANQUET STYLE	120 MAX	FULL DINNER - 12 TABLES WITH 10 GUESTS
MINIMUM NUMBERS	60 MIN	FULL DINNER - 8 TABLES WITH 8 GUESTS

### PRIVATE DINING MENU OPTIONS

A	€ 52	PICK 2 STARTERS, 1 SORBET, 2 MAINS, 2 DESSERTS
B	€ 35	PICK 1 STARTER, 1 SORBET, 2 MAINS, ASSIETTE
C	€ 29	PICK 1 SOUP, 1 MAIN, ASSIETTE



## Sample Menu A

*Two Starters, One Sorbet, Two Main Courses, and Two Desserts or an Assiette  
No dish supplements apply on this menu*

**Cream of Asparagus Soup**  
with crispy bread roll

**Terrine of Venison**  
with sakura and truffle oil salad



**Champagne Sorbet**



**Seared Magret of Duck**  
with carrot and orange purée, and a pinot noir jus

**Roasted Fillet of Hake Wrapped in Pancetta**  
with dill potato cake, and buerre blanc



**Pear Frangipane**  
with apricot brandy purée

**Dark Chocolate Truffle Torte**  
with amarena cherries



**Freshly Brewed Tea or Coffee**



**Petit Fours**

€ 52 per person



## Sample Menu B

*One Starter, One Sorbet, Two Main Courses, and Assiette of Dessert*

**Green Pea & Irish Bacon Soup**  
served with fresh bread rolls



**Classic Lemon Sorbet**



**Roasted Striploin Of Hereford Beef**  
with Yorkshire pudding, and sangiovese jus

**Seared Fillet of Sea Trout**  
With lentil & chorizo fricassée, and a chardonnay & tarragon sauce



**Assiette Of Dessert**  
Lemon Tart  
Passion Fruit Mousse  
Strawberry Bavarois



**Freshly Brewed Tea or Coffee**



**Petit Fours**

**€ 35 per person**



## Sample Menu C

*One Soup, One Main Course, and Assiette of Dessert*

**Cream of White Onion Soup & Cashel Blue Cheese Soup**  
served with fresh bread rolls



**Roast Loin Of Pork**  
with caraway seeds, chive champ, and a pink piquant sauce



### **Assiette Of Dessert**

Lemon Tart  
Passion Fruit Mousse  
Strawberry Bavarois



**Freshly Brewed Tea or Coffee**

**€ 29 per person**



## Menu Choices

The sample menus as shown can be altered to your liking.  
We can also accommodate any guests with special dietary requirements separately.  
We offer a blind menu with any menu for dietary requirements.

### STARTERS

**Classic Caesar Salad with Bacon**

(Add smoked chicken + € 2)

**Goat's Cheese & Tomato Confit Terrine**

with raspberry vinaigrette, and toasted pine nuts

**Wild Mushroom & Blue Cheese Tart**

with rocket salad, and balsamic dressing

**Duck Liver Mousse**

with port & cranberry compote, and toast

**Salmon & Dill Cake**

with lemon yoghurt dressing

**Tian of Crab & Prawns**

with parsley mayonnaise, cherry tomato, and chive salsa

**Sliced Cantaloupe Melon & Serrano Ham**

with basil oil, and almond flakes

**Terrine of Venison**

with sakura (watercress) and truffle oil salad

**Confit of Duck Leg**

with puy lentils, roasted walnuts, and cherry vinaigrette





## SOUP

**Cream of White Onion and Cashel Blue Cheese**

**Roasted Celeriac and Apple** with Rosemary Oil

**Cream of Asparagus**

**Roasted Bell Pepper & Tomato** with a hint basil and chilli

**Seasonal Vegetable** with Fine Dill and Parsley

**Green Pea & Smoked Irish Bacon**

**Roasted Butternut Squash** with Lime Leaves and Coconut Cream

**Cream of Black Forest Mushrooms** with Truffle Oil



## SORBET

Classic Lemon

Raspberry

Green Apple

Tropical (Passion Fruit and Mango)

Blackcurrant

Champagne





## MAIN COURSE

### **Baked Darne of Salmon**

with roasted parsnip puree and a caper & tomato salsa

### **Oven-Baked Loin of Cod**

with grana padano and lemon crust, and a boston prawn cream

### **Roasted Fillet of Hake, wrapped in Pancetta**

with dill potato cake, and buerre blanc

### **Seared Fillet of Sea Trout**

with lentil & chorizo fricassee, and a chardonnay & tarragon sauce

### **Seared Fillet of Seabass**

with a roasted fennel and crab cream sauce

### **Roasted Fillet of Halibut (€4pp supplement)**

with poached asparagus, a thyme and almond crust, and a prosecco reduction

### **Suprême of Chicken**

wrapped in smoked maple bacon, with chive champ, and a cap mushroom sauce

### **Roast Loin of Pork**

with caraway seeds, chive champ, and a pink peppercorn piquant sauce

### **Seared Magret of Duck**

served pink, with carrot and orange puree, and a pinot noir jus

### **Slow Roasted Rack of Slaney Valley Lamb (€4pp supplement)**

with potato gratin, and a raspberry and malbec glaze

### **Roast Striploin of Hereford Beef**

with Yorkshire pudding, and sangiovese jus

### **8oz Char-Grilled Fillet of Irish Angus Beef (€5 supplement)**

with dauphinoise potato, and a cabernet reduction

*Can substitute with green peppercorn sauce*

*Can be upgraded to Surf & Turf with garlic butter + €4*

### **7oz Beef Wellington (€5 supplement)**

with foie gras, and a shallot & medeira sauce





## DESSERTS

Bourbon Vanilla & Raspberry Crème Brûlée

Pear Frangipane with Apricot Brandy Purée

Pavlova with Berry Compote and Pomegranate

Dark Chocolate Truffle Torte and Amarena Cherries

OR

*Assiette of Dessert (pick 3)*

Lemon Tart

Banoffee Pie

Strawberry Bavaois

Baileys & Hazelnut Cheese Cake

Passion Fruit Mousse



Add a second starter or dessert choice.	€ 5	pp
Add a canapé arrival	€ 7	pp
Add evening mini sliders, pizzas and quiches	€ 6	pp
Add a Irish cheese platter (minimum 10 guests)	€ 5	pp
Add a glass of house wine for arrival	€ 6	pp
Add a glass of prosecco	€ 7	pp
Add a glass of champagne	€ 11	pp
Add a half bottle of house wine	€ 12	pp
Corkage per bottle (Wine / Sparkling Wine / Champagne)	€ 14/€16/€22	
DJ 4-hour set	€ 230	
Late Bar Extension 2 hours (conditions apply)	€ 450	

### Normal Bar Closing Hours:

11pm on Sunday, 11.30pm Monday to Thursday, 12.30am Friday and Saturday

