



BANQUETING MENUS

DONNYBROOK ROOM

ROOM CAPACITY

BANQUET STYLE	126 MAX	FULL DINNER SET-UP
	60 MIN	FULL DINNER SET-UP

PRIVATE DINING MENU OPTIONS

A	€ 54	PICK 2 STARTERS, 1 SORBET, 2 MAINS, 2 DESSERTS
B	€ 43	PICK 1 STARTER, 1 SORBET, 2 MAINS, ASSIETTE
C	€ 35	PICK 1 SOUP, 1 SORBET, 1 MAIN, ASSIETTE



Sample Menu C

One Soup, One Sorbet, One Main Course, and One Assiette of Desserts

Asparagus Soup
with bread roll



Blackberry Sorbet



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



Assiette of Desserts



Freshly Brewed Tea or Coffee



€ 35 per person



Sample Menu B

One Starter, One Sorbet, Two Main Courses, and Assiette of Desserts

Goat's Cheese & Tomato Confit Terrine

with raspberry vinaigrette, and toasted pine nuts



Champagne Sorbet



Suprême of Chicken

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

Seared Magret of Duck

with carrot and orange purée, and a pinot noir jus



Assiette of Desserts



Freshly Brewed Tea or Coffee



Petit Fours

€ 43 per person



Sample Menu A

Two Starters, One Sorbet, Two Main Courses, and Two Dessert

Salmon & Dill Cake

With a lemon yoghurt dressing

Terrine of Venison

with sakura and truffle oil salad



Champagne Sorbet



Baked Darne of Salmon

with roasted parsnip purée and a caper & tomato salsa

Slow Roasted Rack of Slaney Valley Lamb

with potato gratin, and a raspberry and malbec glaze



Pear Frangipane

with apricot brandy purée

Pavlova

with berry compote & pomegranate



Freshly Brewed Tea or Coffee



Petit Fours

€ 55 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

Asparagus

Sicilian Vine Tomato with a hint basil

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)

Blackberry

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 fricasse, 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 Hareford 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

6oz 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 Desserts (pick 3)

Sicilian Lemon Tartlet
Mango & Passion Fruit Cheesecake
Strawberry Bavarois
Chocolate Praline
Raspberry Cheesecake
Chocolate Armaretti
Apple & Nutmeg
Bailey's & Malteser
Strawberry Mousse

Canapés (pick 4)

medium rare fillet of beef on toasted brioche with horseradish cream
smoked salmon and crème fraîche blinis
avocado & smoked salmon, crème fraîche blinis
mini burgers in a sesame bun with a sweet pickle
confit duck cakes
clonakilty black pudding tartlet, with cashel blue cheese
warm organic salmon teriyaki, drizzled with oyster sauce
tempura tiger prawns, with a mango and lime dip
chorizo Skewers, with chorizo, olives, feta cheese and piquant pepper
bruschetta, with tomato and pesto, sprinkled with parmesan
mozzarella skewers with sundried tomatoes, black olives and fresh basil
goat's cheese tartlet, with red onion marmalade



Added Extras

Add a second starter or dessert choice.	€ 5.00 pp
Add 4 choice canapés selection	€ 7.00 pp
Add a second main course choice.	€ 10.00 pp
Add Irish cheese platter (per 10 guests)	€ 50 platter
Add a glass of house wine	€ 6.00 pp
Add a glass of fizzante prosecco	€ 7.00 pp
Add a glass of spumante prosecco	€ 8.00 pp
Add a glass of champagne	€ 12.00 pp
Corkage per bottle (Wine / Sparkling Wine / Champagne)	€ 14/€16/€22

Normal Bar Closing Hours:

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

Late Bar Extension (conditions apply) € 450

Room Booking Deposit € 450

Cancellation policy

A booking deposit of € 450.00 is required to secure a Friday or Saturday date.
Any event dinners booked at the hotel will have a minimum of 30 days cancellation period.
You will lose your booking deposit if cancelled after the 30 day period.

If a date is booked within the 30 day time period, there is a cancelation policy of 7 Days

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