



BANQUETING MENUS

DONNYBROOK ROOM

Room Capacity

Banquet Style	120 max	Full Dinner Set-up (10 Tables of 12)
	60 min	Full Dinner Set-Up (6 Tables of 10)

Private Dining Menu Options

A € 46 Pick 2 Starters, 1 Sorbet, 2 Mains, 2 Dessert or Trio

B € 37 Pick 1 Soup, 1 Sorbet, 1 Main, 1 Dessert

Our menus come with a blind dietary requirement option and tea & coffee



Sample Menu A

Two Starters, One Sorbet, Two Main Courses, and Two Desserts or Trio

Broccoli & Stilton

with a freshly baked bread roll

Tossed Feta & Irish Pear Salad

with walnuts, spinach, pea shoots and a honey & mustard dressing



Champagne Sorbet



Roasted Fillet of Hake, wrapped in Pancetta

with dill potato cake and a buerré blanc

Roast Loin of Stuffed Pork

with caraway seeds, black pudding champ, and a pink peppercorn piquant sauce



Toblerone Cheese Cake

with chantilly cream

Mixed Berry Pavlova

with fresh mango coulis



Freshly Brewed Tea or Coffee

€ 47 per person



Sample Menu B

One Soup, One Sorbet, One Main Course, and One Dessert

Green Pea & Pancetta Soup

with a freshly baked bread roll



Classic Lemon Sorbet



Suprême of Chicken

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



Chocolate Tartlet



Freshly Brewed Tea & Coffee

€ 37 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

Clonakilty Black Pudding Salad

with gubbeen cheese, apples, grapes, rocket, and a lemon drizzle (1, 7, 10)

Tossed Feta & Pear Salad

with spinach, walnuts and a balsamic vinaigrette (7, 12)

Wild Mushroom & Cashel Blue Cheese Tartlet

with rocket salad and truffle oil (1, 3, 7)

Goat's Cheese & Tomato Confit Terrine

with raspberry vinaigrette, and toasted pine nuts (1, 7, 9, 3)

Thai Fish Cake

with coriander, chilli, rocket, and a sweet chilli sauce (1, 3, 4)

Tian of Bantry Bay Crab & Prawns

with parsley mayonnaise, cherry tomato, avocado and a chive salsa (3, 2)

Bruschetta

with cherry vine tomato's and fresh basil (1, 7)

Smoked Irish Salmon

with Longford boxty and crème fraiche (1, 4, 7)

Caprese Salad

with Irish buffalo mozzarella, sliced tomatoes cracked black pepper, and fresh basil (7)





SOUPS

Cream of White Onion and Cashel Blue Cheese (7)

Carrot & Coriander

New Potato & Leek

Tomato & Red Pepper

Apple, Parsnip & Potato

Green Pea & Pancetta

Red Thai & Roasted Butternut Squash

Broccoli & Stilton (7)



SORBET

Classic Lemon

Raspberry

Green Apple

Passion Fruit and Mango

Blackberry

Champagne





MAIN COURSE

Baked Fillet of Salmon

with chorizo crumb, horseradish champ and a lemon beurré blanc (1, 4, 7)

Smoked Atlantic Coley

with colcannon mash and a boston prawn cream (1, 2, 4, 7)

Roasted Fillet of Hake, wrapped in Pancetta

with dill potato cake and a champagne crème sauce (1, 4, 7, 12)

Seared Fillet of Seabass (€ 2pp supplement)

with broccoli pureé and a citrus sauce (4, 9)

Roasted Fillet of Halibut (€4pp supplement)

with poached asparagus, a thyme and almond crust, and a prosecco reduction (1, 4, 7, 12)

Suprême of Chicken

wrapped in smoked maple bacon, with chive champ, and a sangiovese jus (12)

Roast Loin of Stuffed Pork

with caraway seeds, black pudding champ, and a pink peppercorn piquant sauce (1)

Seared Magret of Duck

served pink, with carrot and orange puree, and a pinot noir jus (12)

Slow Roasted Rack of Slaney Valley Lamb (€5pp supplement)

with potato gratin, and a raspberry and malbec glaze (1, 7, 12)

Roast Sirloin of Hereford Beef

with Yorkshire pudding and sangiovese jus (1, 3, 7, 12)

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

with dauphinoise potato and a cabernet reduction (7, 12)

*Can substitute with green peppercorn sauce
Can be upgraded to Surf & Turf with garlic butter + € 4*





ASSIETTE OF DESSERTS

(pick 3)

Sicilian Lemon Tartlet
Mango & Passion Fruit Cheesecake
Strawberry Bavarois
Raspberry Cheesecake
Chocolate Amaretti
Apple & Nutmeg
Baileys & Malteser

(1, 3, 6, 7, 8, 12)



Very Berry Meringue (3, 7)
Crème Bruleé & Irish Raspberry (3, 7)
Toblerone Cheesecake (1, 3, 7)
Lemon Tart, served with Blueberry Syrup & Clotted Cream (1, 3, 7)
Passion Fruit Mousse with a Mango Crème Anglaise (7)



PRE-DINNER CANAPÉS

medium rare fillet of beef on toasted brioche with horseradish cream (1, 3, 7)
smoked salmon and crème fraiche blinis (4, 7)
avocado & smoked salmon, crème fraiche blinis (4, 7)
mini burgers in a sesame bun with a sweet pickle (1, 3, 7, 10)
clonakilty black pudding tartlet, with cashel blue cheese (1, 3, 7)
warm organic salmon teriyaki, drizzled with oyster sauce (4, 6)
tempura tiger prawns, with a mango and lime dip (2, 3)
chorizo skewers, with chorizo, olives, feta cheese and piquant pepper (7)
bruschetta, with tomato and pesto, sprinkled with parmesan (1, 7)
mozzarella skewers with sundried tomatoes, black olives and fresh basil (7)
goats' cheese tartlet, with red onion marmalade (1, 3, 7)

All 14 allergens are openly used throughout the kitchen. Trace amounts may be present in all dishes.

*1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds
12-Sulphur Dioxide 13-Lupin 14-Molluscs. (Our meat is Irish and all dishes on menu are freshly prepared to order.)*



Added Extras

Add a starter	€ 3.00 pp
Add a 3 choice pre-dinner canapé arrival	€ 8.00 pp
Add a main dish choice	€ 6.00 pp
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
Add a half bottle of wine per guest	€ 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) € 500

Room Booking Deposit € 500

Cancellation policy

A booking deposit of € 500.00 is required to secure your event date.

Any event dinners booked will have a minimum of 31 days cancellation period.

You will lose your booking deposit if cancelled after this time period.

If a date is booked within the 31 day time period, there is a cancellation policy of 7 Days

19 – 29 Morehampton Road, Donnybrook, Dublin 4. T: +353 (0)1 668 0995 Events: +353 (0)1 637 9803

E: events@hamptonhotel.ie W: www.hamptonhotel.ie