



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 € 52 Pick 2 Starters, 1 Sorbet, 2 Mains, 2 Desserts

B € 42 Pick 1 Soup, 1 Sorbet, 2 Mains, 1 Dessert

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



Sample Menu A

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

Carrot & Coriander Soup
with a freshly baked bread roll (1)

Tossed Feta & Irish Pear Salad
with walnuts, spinach, pea shoots and a honey & mustard dressing (7,12)



Champagne Sorbet



Baked Fillet of Organic Irish Salmon
With steamed long stemmed broccoli, horseradish champ and a lemon buerré blanc (1,4,7)

Seared Magret of Duck
Served medium, with carrot & orange puree, potato pave and a pinot noir jus (12)



Lemon & Meringue Parfait

White Chocolate & Raspberry Cheesecake



Freshly Brewed Tea or Coffee

€ 52 per person



Sample Menu B

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

Green Pea & Pancetta Soup
with a freshly baked bread roll (1)



Gin Fizz & Lemon Zest



Suprême of Organic Chicken
wrapped in smoked maple bacon, with chive champ, and a sangiovese sauce (12)

Roast Sirloin of Hereford Beef
with Yorkshire pudding, roast potatoes, market fresh vegetables and a merlot jus (1,3,7,12)



Bailey's & Chocolate Mousse Cake



Freshly Brewed Tea & Coffee

€ 42 per person



Menu Choices

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 walnuts, spinach, pea shoots and a honey & mustard dressing (7, 12)

Wild Mushroom & Cashel Blue Cheese Tartlet

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

Duck & Foie Gras Terrine

with toasted sourdough, mixes green leaf salad and tomato chutney (1, 7, 9, 3)

Thai Chilli Fish Cake

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

Bantry Bay Crab & Prawn Tian

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

Bruschetta

with cherry vine tomato salsa, garlic & olive oil, parmesan shavings and fresh basil (1, 7)

Smoked Organic Irish Salmon

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

Baked Camembert

with rustic bread, thyme and wicklow way honey drizzle (7)





SOUPS

Cream of White Onion and Cashel Blue Cheese (7)

Carrot & Coriander

New Potato & Baby Leek

Tomato & Mascarpone

Beetroot & St Tola's Goats Cheese

Green Pea & Pancetta

Shredded Chicken & Sweetcorn

Lentil & Smoked Bacon (7)



SORBET

Gin Fizz & Lemon Zest

Raspberry

Mojito

Passion Fruit & Mango

Wild Berry

Champagne





MAIN COURSE



Baked Fillet of Organic Irish Salmon

with steamed long stemmed broccoli, horseradish champ and a lemon beurre blanc (1, 4, 7)

Poached Fillet of Atlantic Hake, wrapped in Smoked Pancetta

with dill potato cake, sautéed green beans and a Chablis crème sauce (1, 4, 7, 12)

Seared Fillet of Seabass (€ 2pp supplement)

With roasted mediterranean vegetables and a chili & salted butter broth (4, 9)

Roasted Fillet of Halibut (€3pp supplement)

with poached asparagus, panko & crab crust, and a spumante beurre reduction (1, 4, 7, 12)

Suprême of Corn fed Organic Chicken

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

Roast Loin of Stuffed Irish Pork

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

Seared Magret of Duck

served medium, with carrot and orange puree, potato pavé and a pinot noir jus (12)

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

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

Roast Sirloin of Hereford Beef

with Yorkshire pudding, market fresh vegetables and a sangiovese jus (1, 3, 7, 12)

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

Served medium with potato fondant, baby carrots and a rioja reduction (7, 12)

Fillet can be upgraded to Surf & Turf with garlic butter + € 6pp





DESSERTS



Bourbon Vanilla & Raspberry Crème Brûlée (3, 7)
White Chocolate & Raspberry Cheesecake (1, 3, 7)
Very Berry Meringue Nest (3, 7)
Lemon Curd & Mousse Tart (1, 3, 7)
Passion Fruit Mousse with a Mango Crème Anglaise (7)
Lemon & Meringue Parfait (3)
Baileys & Chocolate Mousse Cake
(1, 3, 6, 7, 8, 12)



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 & prawn, crème fraiche blinis (4, 7)
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 salsa, basil, garlic and olive oil, sprinkled with parmesan (1, 7)
mozzarella skewers with sundried tomatoes, black olives and fresh basil (7)
goat's 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	€ 6.00 pp
Add a main dish	€ 8.00 pp
Add a glass of house wine	€ 6.50 pp
Add a glass of frizzante prosecco	€ 7.00 pp
Add a glass of spumante prosecco	€ 8.00 pp
Add a glass of champagne	€ 14.00 pp
Add a half bottle of wine per guest	€ 13.00 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 till 2am (conditions apply)	€ 700
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.

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