Banqueting Dinner Menu

Combine your own menu- Choose One from below

Starters:

**Ardsallagh Goat Cheese Sun Dried Tomatoes & Red Onion Tart**
Mixed chopped nuts and honey texture, rocket lettuce, balsamic Glaze
(Contains allergens No. 6 wheat, 7, 9, 11)

**Grilled Tofu**
Crispy Lettuces Leaves, Organic Quinoa, Julienne Carrots, Raisins, Micro Leaves, Sesame Seeds and Teriyaki Glaze
(Contains allergens No. 8, 9, 10)

**Tiger Prawns Skewer Marinated in Lemon Grass and Ginger**
Served on Bed of Asian Greens and Micro Leaves with sesame seeds oil and lime dressing
(Contains allergens No. 3 prawns, 7, 9, 12, 10)

**Clayton Seafood Platter**
Baily and Kish Oak Smoked Salmon, Tiger Prawn and Cherry Tomato Skewer, Potted Wild Salmon, Roasted Lemon and Balsamic Reduction
(Contains allergens No. 1 prawns, 3 salmon, 6 wheat, 7, 8, 9, 10, 12, 13)

**Avocado Salad**
Crispy Baby Mixed Leaves, Chunky Diced Beef Tomato, Avocado, Green Olives, Crumbled Feta Cheese, Red Chilies, Lime And Coriander Dressing
(Contains Allergens No. 7, 9, 12)

**Corn Fed Chicken Leg**
Stuffed with Chorizo Sausage with Mango & Chili Mousse, Crispy Chorizo Chips, Radicchio & Micro Crest Salad
(Contains allergens No. 6 wheat, 7, 9, 12)

**West Cork Black Pudding**
Tipperary Cashel Blue Cheese and Smoked Bacon Lardons, Organic Mixed Salad Leaves, House Dressing
(Contains allergens No. 6 oats, 7, 9, 12)
Banqueting Dinner Menu

Soups:

Cauliflower, Spring Onion & Aged Cheddar
(Contains allergens No. 7, 9, 12)

Roast Garden Vegetable Soup, Fresh Cream & Parsnip Crisps
(Contains allergens No. 9, 12)

Carrot, Jaffa Orange, Creamed Coconut and Coriander Soup Garnished with Lime Crème Fraîche
(Contains allergens No. 9, 12)

Roast Mediterranean Tomato and Red Pepper Soup Garnished with Pesto and Soured Cream
(Contains allergens No. 9, 12)

Sorbets:

Champagne & Mint

Lemon & Ginger

Raspberry & Balsamic

(All above contains allergen No. 9)

Supplement Extra Soup or Sorbet Course
Banqueting Dinner Menu

Combine your own menu- Choose One from below

Mains:

**Herb Crusted Slaney Valley Lamb Rack/Rump**
Gourmet Rosti Potatoes, Bunch of Asparagus and Baby Rainbow Carrots, Rich Lamb Jus
(Contains allergens No. 6 wheat, 7, 9, 11, 12, 13)

**Hereford Prime Beef Fillet Steak**
Pont Neuf Potato Barrel Carrot and bunch of Green Vegetables, Sauce Béarnaise, Leek and Rosemary Straws
6oz /8oz
(Contains allergens No. 6 wheat, 7, 9, 11, 12)

**Irish Hereford Prime Beef Rib Eye Steak**
Red Onion and Sundried Tomato Marmalade, Gorgonzola Cheese Sauce, Bunch of French Beans, Duchess Potatoes
(Contains allergens No. 6 wheat 7, 9, 12)

**Dry Aged Sirloin Steak of Black Angus Beef**
Duchess Potatoes, Bunch of Seasonal Irish Vegetables, Creamy Brandy Pepper Sauce, Seasonal Greens
(Contains allergens No. 7, 9, 11, 12)

**Fillet of Glin Valley Chicken Supreme**
Garlic and Coriander Dauphinoise Potatoes, Herb Roasted Cherry tomato on Vine, Gourmet Red Wine Jus, Seasonal Greens
(Contains allergen no. 7, 9, 11, 12)

**Pork Fillet Stuffed with Ricotta Cheese and Sage**
Dauphinoise Potatoes, Herb Roasted Cherry tomato on Vine, Sundried Tomato and Balsamic Vinegar Jus
(Contains allergens no. 7, 9, 12)

**Herb Crusted Fillet of Hake**
Pont Neuf Potato, Bunch of Asparagus, Chestnuts and Red Wine Sauce
(Contains allergens no. 3 hake, 6 wheat, 7, 9, 12)

**Fillet of Atlantic Salmon**
Grilled Leeks, Spicy Chili and Dill Duchess Potatoes, Sweet Teriyaki Sauce, Crispi Rice Noodles
(Contains allergens no. 3 salmon, 6 wheat, 7, 9, 12)

Choice Main Course Supplement per person based on the higher priced main course

Allergen Index:
1 & 2 Shellfish (Crustacenas & Molluscs); 3 Fish; 4 Peanuts; 5 Nuts; 6 Cereal containing gluten; 7 Milk/milk products; 8 Soya; 9 Sulphur Dioxide; 10 Sesame seeds; 11 Egg; 12 Celery and Celeriac; 13 Mustard; 14 Lupin
Banqueting Dinner Menu

Combine your own menu- Choose One from below

Desserts:

Clayton Hotel Assiette of Desserts
Strawberry and Cream Cheesecake, Mini Tart aux Citron Meringue and Belgian Chocolate Tart served with Whipped Cream, Red Berries Coulis and Fresh Edible Flower
(Contains allergens no. 6 wheat, 7, 9, 11)

Black Forest Dome
Raspberry Coulis, Edible Flower, Vanilla Chantilly Cream and Dark Chocolate Sprinkle
(Contains allergens no. 6 wheat, 7, 9, 11)

Tart aux Citron Meringue
Forest Berries Coulis, Dairy Whipped Cream and Fresh Red Currants
(Contains allergens no. 6 wheat, 7, 9, 11)

Strawberry and Cream Cheesecake
Dark Chocolate Soil, Raspberry Coulis, Whipped Fresh Cream, Fresh Raspberry and Edible Flower
(Contains allergens no. 6 wheat, 7, 9, 11)

Belgian 72% Dark chocolate and Hazelnuts Tart
Morello Cherry Compote, Dairy Whipped Cream and Edible Flower
(Contains allergens no. 6 wheat, 7, 9, 11)

Toffee Apple & Cinnamon Tart
Dairy Whipped Cream, Sauce Anglaise, Fresh Edible Flower
(Contains allergens no. 6 wheat, 7, 9, 11)

Freshly Brewed Tea and Coffee served after every meal
(Contains allergen no. 9)

Allergen Index:
1 & 2 Shellfish (Crustacenas & Molluscs); 3 Fish; 4 Peanuts; 5 Nuts; 6 Cereal containing gluten; 7 Milk/milk products; 8 Soya; 9 Sulphur Dioxide; 10 Sesame seeds; 11 Egg; 12 Celery and Celeriac; 13 Mustard; 14 Lupin
Banqueting Dinner Menu

Menu Suggestion 1
Seafood Platter
Baily and Kish Oak Smoked Salmon, Tiger Prawn and Cherry Tomato Skewer, Potted Wild Salmon, Roasted Lemon and Balsamic Reduction
(Contains allergens no. 1 prawns, 3 salmon, 6 wheat, 7, 8, 9, 10, 12, 13)
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8oz Hereford Prime Beef Fillet Steak
Pont Neuf Potato Barrel Carrot and bunch of Green Vegetables, Sauce Béarnaise, Leek and Rosemary Straws
(Contains allergen no. 6 wheat, 7, 9, 11, 12)
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Assiette of Desserts
Strawberry and Cream Cheesecake, Mini Tart aux Citron Meringue and Belgian Chocolate Tart served with Whipped Cream, Red Berries Coulis and Fresh Edible Flower
(Contains allergen no. 6 wheat, 7, 9, 11)

Freshly Brewed Tea and Coffee

Menu Suggestion
Avocado Salad
Crispy Baby Mixed Leaves, Chunky Diced Beef Tomato, Avocado, Green Olives, Crumbled Feta Cheese, Red Chillies, Lime and Coriander Dressing
(Contains Allergen No. 7, 9, 12)
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Dry Aged Sirloin Steak of Black Angus Beef
Duchess Potatoes, Bunch of Seasonal Irish Vegetables, Creamy Brandy Pepper Sauce, Seasonal Greens
(Contains allergen no. 7, 9, 11, 12)
*****

Tart aux Citron Meringue
Forest Berries Coulis, Dairy Whipped Cream and Fresh Red Currants
(Contains allergen no. 6 wheat, 7, 9, 11)

Freshly Brewed Tea and Coffee

Allergen Index:
1 & 2 Shellfish (Crustacenas & Molluscs); 3 Fish; 4 Peanuts; 5 Nuts; 6 Cereal containing gluten; 7 Milk/milk products; 8 Soya; 9 Sulphur Dioxide; 10 Sesame seeds; 11 Egg; 12 Celery and Celeriac; 13 Mustard; 14 Lupin