



## 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 Chillies, 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)

#### Allergen Index:

1 & 2 Shellfish (Crustaceans & 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**

### **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 Fraiche**

(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***

Allergen Index:

1 & 2 Shellfish (Crustaceans & 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

#### 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**

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## 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)

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## 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 (Crustaceans & 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