

The Exchequer Menu

€69 PER PERSON

Create your three course sit-down menu by choosing two starters, three mains (one to be vegan) and one dessert, with guests making their selections in advance of your event.

STARTERS

Celeriac & lemon soup, truffle, chive VG, GF

Sweet potato, ginger & coconut soup, edamame, black bean VG, GF

Seafood chowder, F&B Bakery sourdough croutons

Smoked duck breast, roast plums, hazelnut, lamb's leaf, Cabernet dressing GF

Scarlet Heifer Irish beef carpaccio, rocket, Parmesan shavings, balsamic dressing

Irish smoked salmon, cucumber, pickled shallot, caperberries, pea shoots GF

Golden, candied & red beets, Fivemiletown goat's cheese, candied walnuts, Chardonnay glaze V, GF



MAINS

Fillet of lemon sole, leeks, tomato, chive beurre blanc

Pan-fried seabass, seasonal greens, Piperade sauce

Scarlet Heifer aged Irish fillet of beef, red onion marmalade, red wine jus or peppercorn sauce (€8 supplement)

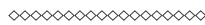
Slow-roasted Andarl Farm free-range pork, Irish black pudding crumb, choucroute, jus

Slow-cooked shoulder of Leinster lamb, Mediterranean bean cassoulet, jus

Sweet potato & lentil Wellington, roasted vine cherry tomatoes, grilled vegetables VG

Jerusalem artichoke risotto cake, roasted vine cherry tomatoes, grilled vegetables VG

all served with roasted baby potatoes and root vegetables



DESSERTS

Flourless orange & almond cake, vanilla mascarpone, blueberry compote GF

Salted caramel & Cocoa Atelier chocolate tart, orange confit, crème Chantilly

Vanilla bean cheesecake, crème anglaise, granola cookie crumb

Lemon meringue tart, raspberry sorbet

Panna cotta, griottine cherries, kirsch syrup, Anzac biscuit

Dessert canapé & farmhouse cheese plate

★CHRISTMAS★

TASTES BETTER AT

FALLON & BYRNE
DUBLIN

The Exchange Menu

€65 PER PERSON

Create your three course sit-down menu by choosing two starters (one to be soup), three mains (one to be vegan) and one dessert, with guests ordering at your event.

STARTERS

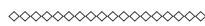
Roasted tomato soup, red pepper, basil VG

Roasted vegetable soup, charred corn, spring onion VG

Caesar salad, free-range smoked bacon, Parmesan shavings, F&B Bakery sourdough croutons

Blackened Irish salmon, Asian salad

Beetroot & quinoa salad, orange & beetroot purée, rocket, candied walnuts



MAINS

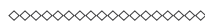
Pan-fried Irish organic salmon, seasonal greens, beurre blanc

Slow-cooked daube of Pat McLaughlin Irish beef, celeriac truffle salsa, Madeira glaze

Pan-roasted Irish free-range chicken breast, leeks, Romesco sauce, smoked almond oil

Confit of duck leg, red onion marmalade, red wine jus

Sweet potato & lentil Wellington, roasted vine cherry tomatoes, grilled vegetables VG
all served with roasted baby potatoes and root vegetables



DESSERTS

Flourless orange & almond cake, vanilla mascarpone, blueberry compote GF

Salted caramel & Cocoa Atelier chocolate tart, orange confit, crème Chantilly

Vanilla bean cheesecake, crème anglaise, granola cookie crumb

Panna cotta, griottine cherries, kirsch syrup, Anzac biscuit

★CHRISTMAS★

TASTES BETTER AT

FALLON & BYRNE
DUBLIN

The Banquet Menu

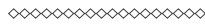
€48 PER PERSON

Create your three course sit-down menu, served family-style, by choosing three hot dishes and two cold dishes from the selection below.

SELECTION OF ANTIPASTI

Olives, artichokes, sun-dried tomatoes • Artisan cheeses & charcuterie from the Food Hall •

Breads from the Fallon & Byrne Bakery



HOT DISHES

Whole grilled sea bass, herb & lemon gremolata

Lamb & aubergine curry with rice

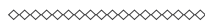
Parmesan risotto cakes, rocket salad, lemon aioli V

Scarlet Heifer spiced Irish beef kebabs, Asian slaw

Chickpea & chorizo cassoulet with rice

Baked raclette cheese, potato, bacon, onion, herbs, garlic, cream, baguette

Sweet potato, chickpea & kohlrabi curry with rice VG



COLD DISHES

Celeriac Waldorf VG

Thai-spiced carrot, red rice VG

Tabbouleh - bulgur wheat, peppers, red onion, parsley, coriander VG

Potato, walnut, asparagus, honey mustard dressing V

Red wine-poached pears, blue cheese, pine nut V

Asian-style greens, nam jim dressing VG

Garden salad, Exchequer dressing VG



DESSERT

Dessert canapé platter

CHRISTMAS

TASTES BETTER AT

FALLON & BYRNE
DUBLIN

The Buffet Menu

€40 PER PERSON

Create your menu by choosing two hot mains and one hot side from the selection below. Your buffet station also features a selection of cold meats, dips, salads and breads.

COLD SELECTION

Fallon & Byrne house-baked ham

Rare roasted Pat McLaughlin Irish beef

Dips: houmous • basil pesto • sundried tomato pesto • black olive tapenade

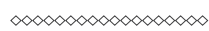
Cherry tomato, artichoke, olive salad VG

Potato, walnut & asparagus salad, honey mustard V

Classic coleslaw

Garden salad, Exchequer dressing VG

Fallon & Byrne Bakery breads



HOT MAINS

Slow-roasted aged Irish beef bourguignon

Thai green free-range Irish chicken curry

Irish lamb, aubergine & chickpea curry

Mediterranean fish stew with gremolata

Quinoa & kidney bean chilli VG

Sweet potato, chickpea & kohlrabi curry VG

served with your choice of roasted baby potatoes or rice



DESSERT

Dessert canapé platter

CHRISTMAS

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DUBLIN

The Reception Menu

A selection of bites and nibbles for stand-up events, corporate launches or arrival drinks.

CANAPÉS

€15 per person (one of each canapé per person)

Fivemiletown goat's cheese, beetroot & roasted hazelnut crostini V

Brie, pear, crushed walnut & balsamic glaze V

Baba ganoush & lemon confit on focaccia V

Panko-breaded tiger prawn on Asian slaw

Irish free-range chicken Caesar wraps

Tomato & pesto tart VG

Smoked salmon on brown bread



FORK SUPPER

€10 per person (please choose two)

Slow-roasted aged Irish beef bourguignon

Thai green free-range Irish chicken curry

Irish lamb, aubergine & chickpea curry

Mediterranean fish stew with gremolata

Quinoa & kidney bean chilli VG

Sweet potato, chickpea & kohlrabi curry VG



FINGER FOOD

Gourmet sandwich selection €8 • Sausage roll €3 • Beef or veggie slider with Cheddar & red onion marmalade €3 • Bowl of handmade potato wedges with basil aioli €8 •

Bowl of honey & mustard cocktail sausages €8 • Cheese & charcuterie board with baguette €20 •

Mini doughnut selection €2 • Dessert canapés €2

★CHRISTMAS★

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