



Menu Selections

Good food is at the heart of everything that makes Fallon & Byrne a special place and our mission is for every guest to be blown away by their dining experience in the Ballroom. Our passionate chefs create dishes that are prepared to the highest possible standards using the freshest and finest ingredients. If you have something particular in mind, our team would be delighted to work with you to create a bespoke menu tailored to your specific brief.

We offer the following menu options:

- Exchequer Menu – a choice of two starters, three mains and one dessert, to be pre-ordered.
- Exchange Menu – a choice of two starters, two mains and one dessert, with no pre-order.
 - Banquet Menu – a selection of dishes served family-style for a more casual experience.
 - Buffet Menu – a self-service spread of hot and cold dishes for your guests to enjoy.
- Reception Menu – canapés, finger food and supper bowls ideal for stand-up receptions.

Some things to note:

- We cater to all dietary and lifestyle requirements. Many of our dishes are gluten free and all others can be adapted in consultation with our chefs.
- If opting for the Exchequer Menu, pre-order numbers are required two weeks in advance.
 - All menu items are inclusive of VAT and exclusive of 12.5% service charge.

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)

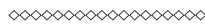
Slow-roasted Andarl Farm free-range pork, Irish black pudding crumb, choucroute, jus

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

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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

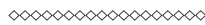
Roasted tomato soup, red pepper, basil VG

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

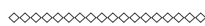
Pan-fried Irish organic salmon, seasonal greens, beurre blanc

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

The Banquet Menu

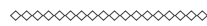
€48 PER PERSON

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

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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

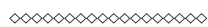
Cherry tomato, artichoke, olive salad VG

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

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The Reception Menu

A selection of bites and nibbles for stand-up events, corporate launches or wedding 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

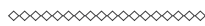
Baba ganoush & lemon confit on focaccia V

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

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Cake Menu

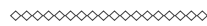
As an alternative for your dessert course, why not consider one (or more!) of the options below.

CELEBRATION CAKE

Our pastry chefs' mouthwatering cake is beautifully presented, and then served as your dessert.

Flavours include: red velvet • lemon drizzle • berry sponge • death by chocolate
served with whipped cream, seasonal berries, coulis

€9 per person



CROQUEMBOUCHE

The classic French dessert - which means 'crunch in the mouth' - is sure to stun your guests.

Caramel-coated profiteroles, crème pâtissière, Valrhona chocolate sauce, fresh strawberries

€9 per person



DESSERT TABLE

Beautifully presented on a vintage display table, the centrepiece is a stunning 20cm tall cake available in the following flavours: lemon drizzle • red velvet • chocolate fudge

Guests can visit the dessert table and help themselves to:

Finger slices of wedding cake • Mini Pavlova with berries & cream • Chocolate biscuit cake •

Mini seasonal fruit crumble • Berry Bakewell • Mini lemon pie • Chocolate brownie •

Mini doughnuts – salted caramel • apple • jam

€9 per person



CHEESE CAKE

Our cheesemongers will build an eye-catching cheese cake, then transform it into tasty boards for a late night snack. Each board features: Brie de Meaux • 14-month aged Comté Meule • Cashel Blue •

Killeen Goat's Gouda • Rye & linseed crackers • Brown bread crackers • Quince • Grapes

€5 per person

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