



MENU SELECTION

INDULGE IN THE ARTISTRY OF FLAVOUR IN OUR BALLROOM

At Fallon & Byrne, we don't just serve food; we craft culinary experiences that ignite your senses. Food is our passion, and creating unforgettable moments through exceptional dining is what we do best. Our passionate chefs use the freshest and finest locally sourced produce and ingredients, and our talented event managers combine their knowledge and expertise to create bespoke events tailored to your individual needs.

WE OFFER THE FOLLOWING MENU OPTIONS:

Exchequer Menu – Exchequer Menu – a choice of three starters, three mains and one dessert. Pre-order for all guests required three weeks in advance of event.

Exchange Menu – a choice of two starters, two mains (plus a silent vegan main) and one dessert. No pre-order required.

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 up to 96 guests to enjoy.

Reception Menu – canapés, finger food and supper bowls ideal for standing receptions.

SOME THINGS TO NOTE:

- We cater to all dietary and lifestyle requirements. Many of our dishes can be modified to better suit the dietary needs of your guests.
- Complimentary tea and filtered coffee are served with the dessert course. All other beverages are charged additionally.
- All disclosed menu items are VAT inclusive, and are subject to a 12.5% service charge.
- We have a supplements menu available on request for confirmed bookings.
- Breakfast and brunch menus are available on request.



The Exchequer Menu

€ 80 PER PERSON

Create your three-course sit-down menu by choosing three starters (one to be a vegan soup), three mains (one to be vegan) and one dessert, with guests pre-ordering their selections in advance.

STARTERS

- Roasted carrot & fennel soup, miso-glazed mushrooms, cashew cream VG | GF
- Celeriac & apple soup, toasted almonds, cinnamon coconut cream VG | GF
- Creamy seafood chowder, F&B sourdough croutons
- Irish smoked salmon, avocado, pickled shallot, jasmine rice, toasted tortilla crumb
- Confit duck leg, grilled pineapple relish, cucumber & herb salad, lambs leaf GF
- Irish beef carpaccio, rocket, Parmesan shavings, balsamic dressing GF
- Mushroom & walnut tart, pear purée, whipped goat's cheese V

MAIN COURSE

- Pan fried seabass, salmoriglio sauce GF
 - Fillet of lemon sole, tomato, chive beurre blanc GF
 - Slow roasted Andarl Farm free range pork, Irish black pudding crumb, burnt apple, jus
 - Slow cooked shoulder of Leinster lamb, pomegranate & mint salsa, harissa spiced carrot purée GF
 - Saffron risotto cake, pistachio crumb, lemon aioli, orange zest, parmesan VG
 - Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GF
 - Scarlet Heifer aged Irish fillet of beef, red onion marmalade (€10 supplement) GF
select one: brandy peppercorn | red wine jus | blue cheese butter |
garlic & herb butter • additional choice +€10 / table
 - Vegan flank steak, red onion marmalade (€10 supplement) VG
select one: plant-based peppercorn | garlic & herb vegan butter
additional choice +€10 / table
- served with fondant potato and seasonal vegetables.

DESSERT

- Salted caramel & Cocoa Atelier chocolate tart, orange confit, Chantilly crème V
- Vanilla bean cheesecake, crème anglaise, granola cookie crumb V
- Lemon meringue tart, raspberry sorbet, fresh raspberries V
- Warm apple crumble, salted caramel drizzle, vanilla ice cream V
- Key lime pie, whipped cream, lime zest V



The Exchange Menu



€75 PER PERSON

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

STARTERS

Country vegetable soup, charred corn, spring onion VG | GF

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

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

Golden, candy & red beets, whipped goat's cheese, candied walnuts, chardonnay glaze VG | GF

Blackened Irish salmon, ginger soy dressing, Asian salad GF

MAIN COURSE

Pan fried Irish organic salmon, herb crust, beurre blanc GF

Oven roasted cod, maple miso squash purée, pickled radish GF

Slow cooked Pat McLaughlin Irish beef, celeriac truffle salsa, Madeira glaze GF

Pan roasted Irish free range chicken breast, Creole cream sauce GF

Saffron risotto cake, pistachio crumb, lemon aioli, orange zest, parmesan VG
served with fondant potato and seasonal vegetables.

DESSERT

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

Vanilla bean cheesecake, crème anglaise, granola cookie crumb V

Key lime pie, whipped cream, lime zest V



The Banquet Menu

€55 PER PERSON

Create your three course sit down menu, served family style, by choosing one starter, three hot dishes, and two side dishes or salads from the selection below.

STARTER

Selection of Antipasti

Olives, artichokes, sun dried tomatoes • artisan cheeses & charcuterie
from our Food Hall, breads from the Fallon & Byrne Bakery

Mezze Platters

Houmous, sun dried tomato pesto, chargrilled & raw vegetables, feta cubes, grapes,
flatbreads, pomegranate seeds, cheese stuffed peppers V | VG

HOT DISHES

Filleted pan fried seabass, herb & lemon gremolata GF

Lamb, aubergine & chickpea curry with rice GF

Sweet potato, chickpea & kohlrabi curry with rice VG | GF

Saffron risotto cakes, vegan lemon aioli, rocket salad, vegan Parmesan VG

Creamy Tuscan chicken, sundried tomatoes with rice GF

Cedar plank salmon, grilled lemon, mustard GF

Pork belly porchetta, salsa verde GF

Tomahawk steak, garlic & herb butter, mushrooms, fried onion &
parsley (€80 supplement / table) GF

SIDE DISHES & SALADS

Basil pesto & lemon orzo salad VG

Burrata caprese salad, heirloom tomatoes, balsamic reduction V | GF

Beetroot, sweet potato, orange and walnut salad, lemon & EVOO dressing VG | GF

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

Asian style greens, nam jim dressing VG | GF

Creamy potato salad, spring onion, fresh herbs V | GF

Dauphinoise potato V

DESSERT

Deluxe dessert canapé platter V



The Buffet Menu

€45 PER PERSON

Create your menu by choosing two dips, two hot dishes (plus one silent vegan option), and four salads. Your buffet station also features the cold selection and breads.

COLD SELECTION

Fallon & Byrne house baked ham GF
Rare roasted Pat McLaughlin Irish beef GF
Blackened Irish salmon, ginger soy dressing, Asian salad GF
Fallon & Byrne Bakery breads V

DIPS

houmous VG | GF • basil pesto GF • sun-dried tomato pesto GF
• black olive tapenade GF • baba ganoush VG | GF

HOT DISHES

Slow roasted aged Irish beef bourguignon GF
Thai green free range Irish chicken curry GF
Irish lamb, aubergine & chickpea curry GF
Poached salmon, whipped horseradish cream, grilled lemon GF
Sweet potato, chickpea & kohlrabi curry VG | GF
Quinoa & kidney bean chilli VG

served with basmati rice.

SIDE DISHES & SALADS

Cherry tomato, artichoke, olive salad VG | GF
Creamy potato salad, spring onion, fresh herbs V | GF
Tabbouleh - bulgur wheat, peppers, red onion, parsley, coriander VG
Celeriac Waldorf salad, carrot, compressed apple, grapes VG | GF
Garden salad, Exchequer dressing VG | GF
Thai spiced carrot, red rice VG | GF
Classic coleslaw V | GF

DESSERT

Deluxe dessert canapé platter V



The Reception Menu



SAMPLE CANAPÉS

3-Piece Canapés - €9.00pp

4-Piece Canapés - €11.50pp

7-Piece Canapés - €18.50pp

Goat's cheese, beetroot & roasted hazelnut crostini V

Mini wild mushroom quiche, savoury chutney V

Baba ganoush & lemon confit on focaccia VG

Panko breaded tiger prawn on Asian slaw

Irish free range chicken Caesar wraps

Smoked salmon on brown bread

Tomato & pesto tart VG

FORK SUPPER

select two (plus one silent vegan option) - €12.00pp

Slow roasted aged Irish beef bourguignon GF

Thai green free range Irish chicken curry GF

Irish lamb, aubergine & chickpea curry GF

Quinoa & kidney bean chilli VG

Sweet potato, chickpea & kohlrabi curry VG | GF

FINGER FOOD

Gourmet sandwich selection €8 • Cheese and/or charcuterie board with baguette €22

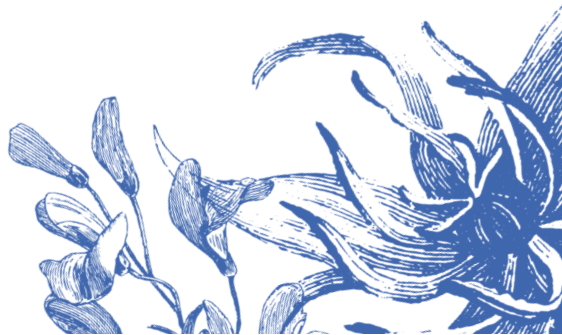
Sausage Roll €3.50 • Beef or veggie slider with cheddar & red onion marmalade €3.50

Bowl of handmade potato wedges with basil aioli €8 VG | GF

Bowl of honey mustard cocktail sausages €8 GF

Margherita Pizza €16 V • Spicy Devil Pizza €19

Mini doughnut selection €2 V • Dessert canapés €2 V





The Cake Menu

CROQUEMBOUCHE

The classic French dessert - which means 'crunch in the mouth' - is sure to stun your guests. Caramel-coated profiterole tower, crème pâtissière, Valrhona chocolate sauce, fresh strawberries and berries.

€9 per person V

DESSERT TABLE

Beautifully presented on a vintage glass display table, the centrepiece is a stunning 20cm tall cake available in the following flavours:

Victoria sponge • lemon drizzle • red velvet •
carrot cake with cream cheese icing • chocolate fudge

Guests can visit the dessert table and help themselves to:

Finger slices of wedding cake • mini custard fruit tart • chocolate biscuit cake •
orange & almond cake • mini cookies • mini lemon pie • chocolate hazelnut brownie •
mini doughnuts (salted caramel • apple • jam)

€9 per person V

CHEESE WHEEL WEDDING CAKE

Our cheesemongers will build an eye catching cheese wheel cake, garnished with fresh fruit and berries, which is then transform it into tasty cheeseboards for a late night snack.

Each board features:

Brie de Meaux • 14 month aged Comté Meule • Cashel Blue • Killeen Goat's Gouda
assortment of gourmet crackers • quince • grapes

€22 per board (minimum order: 5 boards)

