



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.