

# 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