

The Banquet Menu



€ 65 PER PERSON

Begin your culinary experience with three sharing boards per table, selecting from a mix of antipasti and mezze platters. For the main course, choose three hot dishes (one to be vegan) and two sides or salads. Conclude your meal on a sweet note with dessert canapés served on two platters per table.

SHARING BOARDS TO START

Selection of Antipasti

Artisan cheeses & charcuterie from our Food Hall • olives • artichokes • sun-dried tomatoes • grapes • quince • breads from the Fallon & Byrne Bakery

Mezze Platters

Butternut squash houmous • sun-dried tomato pesto • chargrilled & raw vegetables • feta cubes • grapes • flatbreads • pomegranate seeds • cheese stuffed peppers V | VGO

HOT DISHES

Filletted 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 parmesan & lemon aioli, rocket salad VG | GFO

Creamy Tuscan chicken, sun-dried 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, basil, 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

Asian style greens, nam jim dressing VG | GF

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

Dauphinoise potato V | GF

DESSERT

Deluxe dessert canapé platter V | VGO | GFO