



Menu Selection



Indulge in the Artistry of Flavour in The Exchange

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 dedicated chefs use the freshest and finest locally sourced produce and ingredients, and our seasoned event managers combine their knowledge and expertise to create bespoke events tailored to your individual needs.

WE OFFER THE FOLLOWING MENU OPTIONS

EXCHEQUER MENU - Enjoy a tailored three-course sit-down experience with three options for starters (one to be vegan), three mains (one to be vegan), and two desserts. Pre-orders are required from all the guests three weeks prior to the event.

EXCHANGE MENU - Embrace effortless dining with our Exchange Menu. Select two starters, two mains (plus one silent vegan option), and one dessert. No pre-order required; guests can place their orders on the day of the event.

BANQUET MENU - Indulge in a variety of dishes served family-style over three courses. Dishes are served directly to each table for a relaxed dining experience.

RECEPTION MENU - Elevate your event with our selection of canapés, finger food, and supper bowls, ideals for standing receptions, welcoming guests, or as late-night delights.

SOME THINGS TO NOTE

- We accommodate 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. Please note that the prices listed do not include other beverages. Drinks packages are charged separately.
- All disclosed menu items are VAT inclusive, and are subject to a 12.5% service charge.
- We have a supplements menu available for confirmed bookings.
- Continental Breakfast menu is available upon request.

• **V - Vegetarian | VG - Vegan | VGO - Vegan Option | GFO - Gluten-free Option**

Exchequer Menu

€90 per person

Create your menu by choosing three starters (one to be vegan), three mains (one to be vegan), and two desserts. A pre-order is required from all guests at least three weeks in advance.

STARTERS

Roasted carrot & fennel soup, miso-glazed mushrooms, cashew cream VG | GFO

Celeriac & apple soup, toasted almonds, cinnamon coconut cream VG | GFO

Creamy seafood chowder, free-range smoked bacon, F&B Bakery
sourdough croutons

Irish smoked salmon, avocado, pickled shallot, jasmine rice, toasted panko crumb,
smoked chilli mayonnaise GFO

Confit duck leg, grilled pineapple relish, cucumber & herb salad, cherry jus
(€8 supplement) GFO

Irish beef carpaccio, rocket, parmesan shavings, balsamic dressing GFO

Burrata caprese salad, heirloom tomatoes, basil, balsamic reduction V | GFO

MAIN COURSE

All mains are served with fondant potato. Side dishes are additional.

Pan-fried seabass, salmoriglio sauce, tenderstem broccoli GFO

Fillet of lemon sole, tomato, chive beurre blanc, asparagus GFO

Slow-roasted Andarl Farm free-range pork belly, Irish black pudding crumb, sauerkraut, red wine
jus

Slow-cooked rump of spring lamb, pan-fried sugar snaps, pickled onions, Madeira glaze GFO

Saffron risotto cakes, pistachio crumb, orange zest, rocket, vegan parmesan
& lemon aioli VG | GFO

Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GFO

Pat McLoughlin aged Irish fillet of beef, red onion marmalade, asparagus
(€10 supplement) GFO includes one sauce

Vegan flank steak, red onion marmalade, asparagus (€10 supplement) VG includes one sauce

Steak sauces: brandy peppercorn GFO • red wine jus GFO | DF • smoked aubergine gravy VG | GFO
• blue cheese butter V | GFO • garlic & herb butter V | GFO | VGO
Add additional sauce (+€10 per table)

DESSERT

Salted caramel & Cocoa Atelier chocolate tart, Chantilly Crème V

Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb V

Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO



Exchange Menu



€80 per person

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

STARTERS

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

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

Caesar salad, free-range smoked bacon, parmesan shavings, F&B Bakery sourdough croutons (add free-range chicken breast +€2 per person) GFO

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

Blackened Irish salmon, ginger soy dressing, Asian salad GFO

MAIN COURSE

All mains are served with fondant potato. Side dishes are additional.

Pan-fried Irish organic salmon, herb crust, snap peas, beurre blanc GFO

Oven-roasted cod, maple miso squash purée, pickled radish GFO

Slow-cooked Pat McLoughlin Irish beef, celeriac truffle salsa, Madeira glaze GFO

Pan-roasted Irish free-range chicken breast, Creole cream sauce, grilled asparagus GFO

Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GFO

Saffron risotto cakes, pistachio crumb, orange zest, vegan parmesan & lemon aioli VG | GFO

DESSERT

Salted caramel & Cocoa Atelier chocolate tart, Chantilly crème V

Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb V

Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO



Banquet Menu

€70 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 Fallon & Byrne Bakery

MEZZE PLATTERS

• Butternut squash houmous • Sun-dried tomato pesto • Chargrilled vegetables • Grapes
• Feta cubes • Flatbreads • Pomegranate seeds VGO

HOT DISHES

Filleted pan-fried seabass, herb & lemon gremolata GFO

Lamb, aubergine & chickpea curry with rice GFO

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

Sa ron risotto cakes, vegan parmesan & lemon aioli, rocket salad VG | GFO

Creamy Tuscan chicken, sun-dried tomatoes with rice GFO

Cedar plank salmon, grilled lemon, mustard GFO

Pork belly porchetta, salsa verde (€30 supplement / table) GFO

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

SIDES & SALADS

Basil pesto & lemon orzo salad V

Caesar salad, free-range smoked bacon, parmesan shavings, F&B Bakery sourdough croutons
(add free-range chicken breast +€2 per person) GFO

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

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

Asian style greens, nam jim dressing VG | GFO

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

Dauphinoise potato V | GFO

DESSERT

Deluxe dessert canapé platter V | VGO | GFO



Reception Menu



Choose from our selection of canapés, finger food, and supper bowls. Ideal for standing receptions, welcoming guests, or as late-night delights. For standing receptions, we recommend serving food in waves every 1 - 1.5 hours.

SAMPLE CANAPÉS

- 3-Piece Canapés - €9.00pp • 4-Piece Canapés - €11.50pp
- 6-Piece Canapés - €16.00pp • 7-Piece Canapés - €18.50pp

Goat's cheese, beetroot & roasted hazelnut crostini V | GFO

Mini wild mushroom quiche, savoury chutney V

Baba ganoush & lemon confit on focaccia VG | GFO

Panko breaded tiger prawn on Asian slaw

Irish free-range chicken Caesar wraps GFO

Howth smoked salmon on brown bread, basil aioli, dill

Tomato & pesto tart VG

FORK SUPPER

select three (one to be vegan) - €13.00pp

Slow-roasted aged Irish beef bourguignon, free-range smoked bacon, mushrooms GFO

Thai green free-range Irish chicken curry GFO

Irish lamb, aubergine & chickpea curry GFO

Quinoa & kidney bean chilli VG

Sweet potato, chickpea & kohlrabi curry VG | GFO

Served with basmati rice (minimum order 50 people)

FINGER FOOD

Gourmet sandwich selection €9.50 • Cheese and/or charcuterie board with crackers €24

Beef or vegan slider with cheddar & red onion marmalade €4 • Gourmet sausage roll €4

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

Bowl of honey mustard cocktail sausages €8 GFO • Goujons & chips platter €25

Margherita pizza €16 V • Spicy Devil pizza €19

Mini doughnut selection €2 V • Dessert canapés €2 V | VGO | GFO

Keoghs crisps €3.50 • Torres gourmet crisps €6.50