

**Sample Banqueting Menu**

**2 Course @ €30.00 pp**

**3 Course @ €35.00 pp**

*1 Starter, 2 Mains, 1 Dessert | Minimum Numbers of 80 Adults | Served in Leinster Suite - €300.00 Room-Hire*

**Homemade Soup of the Day**

*Herb Croutons, Bread Rolls & Home Baked Brown Soda Bread (MK, SP, WH)*

**Chicken and Mushroom Vol au Vent**

*Rich Sauvignon Blanc Cream, Crispy Puff Pastry Shell & Basil Pesto (WH, MK, SP, EG)*

**Classic Caesar Salad**

*Crisp Baby Gem Lettuce, Bacon Lardons, Garlic Croutons, Parmesan Cheese, Anchovy Dressing  
(WH, SP, MK, FH, SY, MD, EG)*

**Spicy Warm Marinated Chicken Salad**

*Sweet Chili, Cajun Spice, Roast Red pepper, Scallions, Garlic Croutons and House Dressed Salad Leaves  
(WH, SY, SP, MD, EG)*

**24hr Slow Roasted Irish Beef Topside**

*Yorkshire Pudding & Roast Gravy (MK, CY, MD, EG, WH)*

**Chicken Pascale**

*Onion and Herb Stuffed Chicken Breast, Bacon, Cracked Black Peppercorn, Brandy Cream (SP, WH1, MK)*

**Oven Baked Goatsbridge Sea Trout Fillet**

*Complimented with a Saffron Cream (MK, FH, CS, MS)*

**Mediterranean Roasted Vegetables and Rice Stuffed Bell Pepper**

*Basil Flavoured Tomato Sauce, Rocket Leaves and Balsamic Glaze (MK)*

**Talbot Assiette of Desserts**

*Bailey's Cheesecake, Chocolate and Hazelnut Brownie, Strawberry Pavlova, & Vanilla Ice Cream (WH1, EG, MK, TN, PN)*

**Cream Filled Profiteroles**

*Rich Dark Chocolate Sauce (EG, WH1, MK)*

**Apple And Cinnamon Crumble**

*Vanilla Custard and ice Cream (MK, WH1, EG, SP, TN, PN)*

**Baileys Cheesecake**

*Chocolate sauce and Fresh Cream (WH1, MK, SP, TN, PN)*

*Peanuts (PN), Tree Nuts (TN), Sesame (SF), Wheat (WH), Lupin (LP), Eggs (EG), Milk (MK), Soya (SY)  
FISH (FH), Celery (CY), Mustard (MD), Crustaceans (CS), Molluscs (MS), Sulphites (SP)*