



Sample Banqueting Dinner Menu

3 course €89 per person

Choose one from below

Starters:

Irish Goat Cheese & Red Onion Tartlet

walnuts nuts and lavender honey, rocket lettuce, balsamic Glaze

Allergens: Milk, wheat, tree nuts, walnuts, sulphur

Grilled Tofu

Coriander& chili Dressing, Jeweled Cous Cous

Allergens: Soya, sulphates

Crispy King Prawns with sweet chili dip

Dressed rocket salad

Allergens: Crustacean, Sulphur

Irish Smoked Salmon,

On brown soda bread, caper, red onion and herb salsa, lemon

Allergens: Cluten, wheat, milk, fish, sulphur

Local Black Pudding Salad

Tipperary Cashel Blue Cheese and Smoked Bacon Lardons, Organic Mixed Salad
Leaves, House Dressing

Allergens: Gluten,Wheat, milk, sulphur

Grilled Chicken Caesar salad

Dressed baby Gem Lettuce and croutons, parmesan shavings

Allergens: Gluten, wheat, Milk, egg, mustard, sulphur

Extra Soup or Sorbet Course €8.00 per person

Soups:

Curried Cauliflower soup,

Herb oil and cream

Allergens: Milk

Roasted seasonal Vegetable Soup

Herb croutons

Allergens: Gluten, wheat, celery

Moroccan spiced Chickpea & Tomato soup

Coriander oil, croutons

Allergens: Gluten, wheat, celery

Roast Mediterranean Tomato and Red Pepper Soup

Green Pesto and Sour Cream

Allergens: Tree nuts, Pine kernels, milk, celery

Sorbets:

Champagne & Strawberries

Lemon & Ginger Raspberry



Combine your own menu- Choose Two from below

Mains:

Irish Prime Beef 7 oz Fillet Steak

Gratin potato, Seasonal vegetable bouquet, Port wine jus

Milk, celery, soy, sulphates

Pan roasted Chicken Supreme

Dauphinoise Potatoes, Herb Roasted Vine Cherry tomato, red Wine Jus, Seasonal Vegetable Bouquet

Milk, Celery, soy, sulphates

Oven roasted Pork Fillet

Gratin Potatoes

Herb Roasted Cherry tomato on Vine, Sundried Tomato and Balsamic Vinegar Jus, seasonal vegetable bouquet

Milk, Fish, sulphates

Herb Crusted Fillet of Cod

Pomme Dauphinoise, seasonal vegetable Bouquet, white wine cream sauce, lemon

Milk, fish, sulphur

Fillet of Atlantic Salmon

Pomme Dauphinoise, seasonal vegetable Bouquet, Pea, Bacon & Chilli dressing, lemon

Allergens: Milk, fish, sulphur



Choose One from below

Desserts:

Clayton Hotel Assiette of Desserts

Selection of seasonal desserts

Allergens: Gluten, wheat, milk, egg, tree nuts, soy, groundnuts<peanut, sulphates

Black Forest Dome

Raspberry Coulis, Vanilla Chantilly Cream and Dark Chocolate Sprinkle

Allergens: Wheat, milk, tree nuts

Lemon& toasted coconut Meringue Tart

White chocolate cream

Allergens: Gluten, wheat, milk, eggs, Sulphur

Warm Apple& Berry Crumble

Custard& Vanilla Cream

Allergens: Gluten, wheat, milk, egg, ground nuts<almonds, sulphur

Strawberry and Cream Cheesecake

Cream Chantilly, berry compote

Allergens: Gluten, wheat, milk, tree nuts, almonds, Sulphur

Freshly Brewed Tea and Coffee