

2019 - Banqueting Menu Options

** In order to create a dinner menu:

- Please select One Starter from the choices offered
- Please select One Middle Course from the choices offered
- Please select One Main Course from the choices offered
- Please select One Dessert Course from the choices offered

Please note that our Executive Chef has chosen a selection of menu options for you to choose from, however, should you wish to discuss alternatives, please do not hesitate to contact our Events Team and we will endeavour to accommodate you where possible. This will depending on numbers and season, some restrictions may apply.

All beef or lamb main courses dishes will be cooked to one specification: - Medium, Medium/Well or Well Done. This has to be agreed on confirmation of menu otherwise all beef & lamb will be cooked Medium to Well.

All main courses will be served with creamed mash and seasonal vegetables.

The prices quoted apply to a set menu of 1 starter, 1 middle course (soup or sorbet), 1 main course, 1 dessert & tea or coffee per guest. A choice menu is available at a supplement of €5.00 per dish per course on the more expensive choice.

Please note prices may be subject to proportionate increases according to rises of food, labour costs, government taxes, VAT or unforeseen circumstances.

Starters

Heritage Caesar Salad - €11.50

Romaine Lettuce, Crisp Bacon Bits, Creamy Caesar Dressing, Garlic Herbed Croutons and covered in Parmesan Cheese

Honey Confit of Duck - €13.25

Mixed Leaves with Orange & Walnut Salad

Chicken and Wild Mushroom Bouchée - €11.50

In a Rich Veloute Sauce, Tarragon and accompanied by a fluffy puff pastry

Warm St Tola Goats Cheese Salad - €13.25

Cos Lettuce, Mixed Peppers, Courgettes & Olive Oil Dressing

Tempura Tiger Prawns - €13.25

Wasabi Mayonnaise and a Pineapple and Chilli Salsa

Clonakilty Black Pudding - €13.25

Stuffed with Blue Cheese, Apple Compote and a Raspberry Dressing

Smoked Salmon and Crab Roulade - €13.25

Tomato & Red Onion Salsa with a smooth Avocado Mousse

Cashel Blue Cheese and Poached Pear - €11.95



THE HERITAGE
HOTEL AND SPA

Mixed Leave Salad with a Beetroot Puree and Toasted Pine Nuts

Middle Course
Soup

Leek and Potato Soup with a Parmesan Crouton

Cream of Vegetable Soup with Chive Cream

Roast Carrot and Parsnip Soup with Apple Cream

Wild Mushroom and Bell Red Pepper with a Garlic Pastry Straw

Sweet Potato and Red Pepper Soup with a Chilli Crème Fraiche

Roasted Butternut Squash Soup Drizzled with White Truffle Oil

Tomato and Basil Soup with an Oregano Cream

Broccoli and Cashel Blue Cheese Soup with Garlic Croutons

Price: All Soups - €5.95

Sorbets

Mango

Lemon & Thyme

Champagne

Raspberry

Strawberry & Champagne

Mojito

Blackberry

All Sorbets - €4.95



THE HERITAGE
HOTEL AND SPA

Main Course

Meat & Poultry

Grilled Fillet of 28 Day Aged Beef - €41.95

Rich Madeira Jus

Pan fried Venison - €41.95

Juniper Berry Jus

Roast Rack of Galway Lamb - €40.95

Mustard and Rosemary Cream

Slow Roast Rack of Pork - €28.50

Cider and Pink Peppercorn Cream

Pan - Fried Supreme of Chicken Wrapped in Parma Ham - €28.50

Stuffed with Bacon & Blue Cheese

Roast Sirloin of Beef - €34.95

Shallot & Port Sauce

Traditional Turkey & Ham - €32.95

Herb Stuffing and a Cranberry Jus

Fish

Steamed Fillet of Monkfish - €34.95

Mushroom Cream

Baked Fillet of Stone Bass - €35.95

Dill Beurre Blanc

Grilled Fillet of Hake - €26.95

Lemon & Herb Butter

Baked Fillet of Salmon with Parmesan Herb Crust - €27.95

Baby Spinach and Saffron Cream

Steamed Fillet of Sea Trout - €27.95

Tomato and Fennel Butter



THE HERITAGE
HOTEL AND SPA

Vegetarian Main Course Options

Roasted Vegetable Tartlet

Ricotta Cheese and Basil Pesto

Wild Mushroom and Pine Nut Risotto

Mediterranean Vegetable Stack

Chic Pea and Sun-dried Tomato Stew

Roasted Vegetable Tagliatelle

With Garlic, Olive Oil and Goats Cheese

A Vegetarian course will be served as a hidden option
& charged based on your main menu main course option.

All main courses will be served with seasonal vegetables and potatoes

Desserts

All desserts can be served as individual dessert, or as three
Miniature desserts as part of The Heritage Signature Trio Plate

Single Dessert Option - €9.95 / The Heritage Trio Plate - €10.95

Warm Sticky Toffee Pudding covered in Rich Butterscotch Sauce

Warm Apple Pie

Warm Rich Chocolate Brownie

Meringue Nest filled with Mixed Berries and Crème Chantilly

Strawberry Shortbread

Trio of White, Milk and Dark Chocolate Terrine

Pear and Almond Tart

Baked Vanilla Cheesecake

Strawberry Cheesecake

Chocolate and Caramel Torte

Crème Brulée with Vanilla Pods

Mango Pannacotta

Freshly Brewed Tea and Coffee is included in the Dessert Price