

Banqueting Menus

2015 & 2016

Canapé Reception

Cold Selection

Duck Liver Pâté with Red Onion Jam

Bruchetta of Buffalo Mozzarella with Tomato Relish

Wild Mushroom and Spinach Tartlet

Crostini of Goat's Cheese with Red Pepper

Smoked Salmon with Crème Fraîche on Irish Soda Bread

Hot Selection

Thai Prawn Purse with Coriander

Curried Chicken Bouchée

Duck Spring Roll with Hoi Sin

Vegetable Samosa with Mango Dip

Spiced Chicken Brochette

Please select five of the above canapés to be served to your guests to include 3 Hot & 2 Cold options.

Price: €10.00 per person

A minimum order of 75% of your final guest numbers is recommended for the canapés.

Banqueting a La Carte Menu Options

**In order to create a bespoke menu for your guests:

- 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 depend on numbers and season, some restrictions may apply.

All beef or lamb main course dishes will be cooked to one specification: - Medium, Medium/Well or Well Done. This has to be agreed with you 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 baby 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 - €10.50

With Crisp Bacon, Garlic Croutons and Parmesan Cheese

Vodka and Lime Cured Salmon - €12.00

With Citrus Dressing and Mesclun Salad

Confit Duck Spring Roll - €12.50

With a honey and sesame seed dressing

Chicken and Wild Mushroom Bouchée - €10.00

Flavoured with Tarragon

St Tolas Goats Cheese and Baby Spinach Strudel €12.50

With a Sweet Pear Dressing and Candied Walnuts

Tempura Tiger Prawns - €13.50

With Wasabi Mayonnaise and a Pineapple and Chilli Salsa

Clonakilty Black Pudding - €11.50

Stuffed with Blue Cheese, Apple Compote and a Raspberry Dressing

Smoked Salmon and Crab Roulade- €13.50

With Tomato and Red Onion Salsa and Avocado Mousse

Cashel Blue Cheese and Poached Pear - €10.95

Salad with a Beetroot Puree and Toasted Pine Nuts

Heritage in House – Smoked Chicken - €12.95

on Char Grilled Courgette and Aubergine with Dressed Rocket Leaf and Slow Roasted Yellow Cherry Tomato Compote

(Middle Course) Soup - €6.00

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

Courgette and Almond Soup topped
with Toasted Almond Crouton

Spinach and Nutmeg Soup with a Walnut Cream

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

(Middle Course) Sorbets - €4.25

Mango
Lemon & Thyme
Cucumber & Green Pepper
Champagne
Raspberry
Strawberry & Champagne
Mojito

Main Course

Meat & Poultry

Grilled Fillet of 28 Day Aged Golden Vale Farm Beef
with Rich Madeira Jus €40.00

Roast Rack of Galway Lamb
with a Mustard and Rosemary Cream - €38.50

Slow Roast Rack of Pork
with a Cider and Pink Peppercorn Cream - €26.00

Pan – Fried Stuffed Supreme of Chicken - €26.00

- Bacon, Blue Cheese and Potato
- Spinach and Ricotta Cheese
- Sun-dried Tomato and Basil Cream Cheese
- Pancetta and Pine Nut
- Thyme and Sage

Roast Irish Sirloin of Golden Vale Farm Beef
with a Rich Shallot and Port Sauce € 32.00

Traditional Turkey & Ham
with a Herb Stuffing and a Red Currant Jus - €30.00

Main Course

Fish

Steamed Fillet of Monkfish
with a Creamy Thai Yellow Curry Sauce - €34.50

Baked Fillet of Sea Bass Stuffed with one of the Following fillings - €32.00 – choose one from the below;

Baby Spinach
Prawn Mousse
Fennel and Tomato Compote

Served with a White Wine Cream or a Rich Prawn Bisque

Grilled Fillet of Hake with Dill
and Spinach Crust and a Smooth Beetroot Puree €26.50

Paupiette of Lemon Sole Stuffed
with a Salmon Mousse and a Rich Prawn Bisque - €27.50

Baked Fillet of Salmon with Baby Spinach,
Dill Crust and a Lemon Beurre Blanc - €27.50

Vegetarian Main Course Options

Roasted Vegetable Tartlet
With Ricotta Cheese and Basil Pesto

Wild Mushroom and Pine Nut Risotto

Mediterranean Vegetable Stack
With a 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 mashed potato and seasonal baby vegetables.

Desserts

All desserts can be served as an individual dessert or as three miniature desserts as part of The Heritage Trio Plate

Single Dessert Option - € 9.00
The Heritage Trio Plate - € 11.00

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

Or with Praline Cream

Strawberry Shortbread

Trio of White, Milk and Dark Chocolate Terrine

Pear and Almond Tart

Baked Vanilla Cheesecake

Baileys Cheesecake

Strawberry Cheesecake

Chocolate and Caramel Torte

Crème Brulée with (chose one from the below)

- Pistachio
- Praline
- Vanilla Pods
- Apple and Cinnamon
- Lemon
- Caramel

Pannacotta (chose one from the below)

- Vanilla
- Orange
- Mango

Freshly Brewed Tea and Coffee is included in the Dessert Price

Petit Fours to serve with Tea & Coffee - €2.00 per person.

Buffet Dessert Table €13.95 per person **(Tea/Coffee)**

With a Selection of 5 Desserts

Cake Pops (Raspberry Sponge Covered in White Chocolate)

Profiteroles

Honeycomb Cheesecake

Lemon Drizzle

Rich Chocolate Brownie

The Heritage After Dinner Dessert **€13.95 per person (Tea/Coffee)**

Two, 3 tiered Stands Per Table (based on 10 guests per table)

Which will Consist of Mini Macaroons

Mini Fruit and Cherry Almond Scones

Mini Berry Tartlet with Crème Patisserie

Mini Mango and Passion Fruit Cheesecake

Chocolate Tulip Up filled with Pecan Praline Cream

Spit Roast

Whole Spit Roasted Pig **€12.00 per person**

Whole Spit Roasted Lamb **€14.00 per person**

Whole Spit Roasted Chicken **€10.00 per person**

Served with Breads, Coleslaw, Potato Salad and Mixed Leaves

Wine & Champagne Menu

Champagne & Prosecco

Bollinger Champagne Special Cuvee, NV - €87.00

Italy - Masottina Prosecco - €36.50

Fruity, with a rich scent of fruit, especially of apples, lemons and grapefruits.

Bucket of Bottled Beers

Selection of 330ml Long Neck Bottles of Beer
(High Street Brands)

Price: €5.00 per bottle

White Wine

Spain - Campo Del Moro, Sauvignon Blanc - €23.50

A dry and crisp wine with rich fruit, an easy drinking wine for anytime.

Italy - Tini Trebbiano Chardonnay - €23.50

Pale silvery straw colour. Very mild aromas of melon follow through to a dryish light-to-medium body

Chile – Alvier, Sauvignon Blanc - €25.50

A full flavour nose. Refreshingly tangy with a lovely citrus mouth feel.

Australia - Hungerford Hill, Chardonnay - €31.00

This is a new world chardonnay with rich, buttery vanilla and oaky flavours.

Italy – Masi, Modella, Pinot Grigio - €31.00

Made with a blend of Pinot Grigio and Garganega grapes this modern style wine is fresh and fruity with hints of melons and pears and has a soft dry finish.

France - Sauvignon Blanc, Cave de la Tourangelle - €33.00

Loire Valley Sauvignon Blanc, featuring passion-fruit, crisp acidity and a long, dry finish.

Red Wine

Spain – Marque de Plata, Cabernet/Tempranillo - €23.50

A rich wine giving the warmth & the body you expect from a great Spaniard!

Italy - Tini Sangiovese Rubicon - €23.50

Ruby red in colour with violet hues. A nose of red fruit with floral notes continued on a fresh and lively palate

Chile – Alvier, Merlot - €25.50

In the mouth it is soft, long and persistent with mature, firm and rounded tannins.

Red Wine

Australia – Shottesbrooke, Shiraz - €33.50

Medium cherry colour with brilliant purple hues, the bouquet shows warm, earthy, peppery aromas and rich berry fruit flavours

Argentina – Don David, Malbec - €36.00

Malbec is a rich red with full body and flavours of blackberry, plum, black raspberry, cedar and spice

France - Chateau Lagrange, Lussac - €40.00

81% Merlot, 15% Cabernet Franc, 4% Cabernet Sauvignon blend. Attractive red colour. The nose is expressive, fresh, with notes of fruit and wood. The mouth is full, structured, on persistent woody notes.

*** Please note that if you are looking for alternative wines, we will be more than happy to work with you and our wine suppliers on sourcing your preferred choice.**

TIKI Cocktail Bar Menu

Cocktails €8.00 per cocktail per serving

Strawberry Daiquiri

Strawberry's blended with freshly squeezed lime juice, sugar syrup and perfectly balanced with Rum, and lots of ice!

Passion Fruit Daiquiri

Passion Fruit blended with freshly squeezed lime juice, sugar syrup and perfectly balanced with Rum, and lots of ice!

Pina Colada

Pineapple Juice, Coconut Milk perfectly balanced with Rum all blended with lots of ice!

Mojito

Rum balanced with freshly squeezed lime juice, fresh mint, sugar syrup, all blended with lots of ice!

***Contract Terms & Conditions on request. Please contact our Events Team should you require further details at this time.**