

Banqueting Menus
2017



Menu 1:

Baked Chicken & Button Mushroom Pithivier,
Tarragon Velouté, Tomato & Chive Vinaigrette

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Homemade Cream of Leek & Potato Soup

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Char-grilled 10oz Sirloin of Irish Hereford Beef,
Brandy & Black Pepper Cream

Or

Grilled Fillet of Hake, Tomato & Pepper Confit, Olive Sauce

* * *

Pecan Nut and Banana Frangipane Delice,
Honeycomb Ice Cream & Butterscotch Sauce

* * *

Freshly Brewed Bewley's Tea or Coffee
Herbal Teas

* * *

€59.00



Menu 2:

Salad of Smoked Chicken, Oriental Vegetables,
Sweet Chilli Dressing

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Cream of White Onion & Pink Apple Soup, Rosemary Oil

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Char-grilled 10oz Sirloin of Irish Hereford Beef,
Wild Mushroom & Roast Garlic Cream

Or

Baked Duo of Salmon and Hake with Lemon & Herb Crumb
Tomato & Herb Béarnaise

Or

Pan-roasted Supreme of Chicken, Lightly Spiced Vegetable Tagine,
Paprika Butter Sauce

* * *

Baked Rhubarb and Hazelnut Macaroon Crumble,
Crème Fraîche Ice Cream, Cinnamon Anglaise

* * *

Freshly Brewed Bewley's Tea or Coffee
Herbal Teas

* * *

€60.00



Menu 3:

Brie & Chorizo Galette with White Asparagus & Rocket,
Scallion and Sweet Corn Vinaigrette

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Homemade Cream of Celeriac & Apple Soup

Or

Mango & Passion Fruit Sorbet

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Char-grilled Fillet of Irish Angus Beef with Café de Paris Butter

Or

Baked Fillets of Sea Bass, Asian Greens, Crab & Szechuan Pepper Sauce

Or

Pan Roasted Supreme of Chicken, Spring Onion & Mushroom Fricassee,
Noilly Pratt Veloute

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The Malton Dessert Trio

Gooseberry & Ginger Crumble

Mini Passion Fruit Pavlova

Caramel Delice

* * *

Freshly Brewed Bewley's Tea or Coffee

Herbal Teas

€65.00



Menu 4:

Pave of Oak Smoked Salmon, Chilled Jumbo Prawns,
Beetroot Cured Salmon, Pickled Cucumber

Or

Or Confit Duck Spring Roll with Spring Onion and Ginger,
Crispy Vegetables and Noodle Salad, Hoi Sin Dressing

Or

The Malton Tasting Platter (On its own)

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Homemade Cream of Celery & Apple Soup, Walnut Oil

Or

Wild Strawberry Sorbet

* * *

Char-grilled Fillet of Irish Angus Beef,
Classic Red Wine Jus, Grilled Mushroom Brochette

Or

Grilled Fillet of Monkfish, Lightly Spiced Vegetable and Tomato Tagine

Or

Pan-roasted Supreme of Chicken,
Smoked Bacon & Baby Onion Ragout, Scented with Tarragon

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The Malton Dessert Trio

Limoncello Meringue Pie
Baked Bailey's Cheesecake
Marshmallow Ice Cream

* * *

Freshly Brewed Bewley's Tea or Coffee
Herbal Teas Petit

Fours
€74.00



Menu 5:

Amuse Bouché

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Beetroot & Goat's Cheesecake, Waldorf Garnish

Or

Classic Malton Prawn Cocktail, Marie Rose Sauce, Marinated Cucumber & Little Gem

Or

The Malton Tasting Platter (On its own)

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Homemade Cream of Parsnip & Potato Soup with Spiced Honey Cream

Or

Kir Royal Sorbet

* * *

Char-grilled Fillet of Irish Angus Beef with
Classic Perigourdine Sauce, Foie Gras Croute

Or

Roasted Fillet of Wild Irish Turbot,
Warm Vinaigrette of Crabmeat with Broad Beans and Tomato

Or

Pan-roasted Rack of Kerry Lamb with Aubergine Caponata, Mint and Port Gravy

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The Malton Dessert Trio

Strawberry and Pink Champagne Jelly
Mini Chocolate Paris Breast with Praline Cream
Greek Honey and Lemon Cake

* * *

Freshly Brewed Bewley's Tea or Coffee

Herbal Teas

Petit Fours

* * *

€80.00



Menu 6:

Amuse Bouche

Rocket, Chorizo and Citrus Salad with a Creamy Manchego Dressing
Or

Tian of Native Crabmeat, Avocado and Coriander Cream,
Crabmeat Fritter, Cucumber Gel
Or

The Malton Tasting Platter (On its own)
* * * *

Cream of Artichoke Soup with White Truffle

Or

Raspberry and Gin Sorbet

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Char Grilled Medallions of Beef and Veal,
Cep Mousseline, Rich Burgundy Jus, Confit Garlic and Potato
Or

Duo of Lobster and Monkfish in the Half Shell,
Gratinated with Thermidore Cream, Puff Pastry Fleuron
Or

Cannon of Kerry Lamb Wrapped in Spinach and Crispy Filo Pastry,
Mint Béarnaise, Asparagus Tips

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The Malton Dessert Trio

Pear & Chocolate Tart

Honey Nougat Parfait

White Chocolate and Blueberry Brûlée

* * *

Freshly Brewed Bewley's Tea or Coffee

Herbal Teas

Petit Fours

€90.00



The Malton Tasting Platters

The Malton Tasting Platter 1

Chicken Liver and Foie Gras Parfait

Black Pudding and Apple Samosa

Jumbo Prawns in Chermoula

Cantaloupe Melon and Honey Shot

The Malton Tasting Platter 2

Duck Confit Spring Roll, Chilli Jam

Pave of Smoked Salmon, Pickled Cucumber

Smoked Chicken & Sweet Corn Galette

Classic Gazpacho Shot

The Malton Tasting Platter 3

Crabmeat and Herb Mayonnaise

Smoked Chicken and Pimento Crostini, Paprika Pesto

Golden Fried Goats Cheese Bon Bon, Onion Jam

Prawn and Lobster Bisque Shot



Vegetarian Dinner Menu

Wild Mushroom, Leek and Potato Gratin

Or

Cocktail of Cantaloupe and Watermelon with
Seasonal Berries and Midori Syrup

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Soup / Sorbet as Wedding Menu

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Thai Green Vegetable Curry, Thai Jasmine Rice

Or

Potato Gnocchi, Wilted Spinach & Parmesan Cream
Plum Tomato Sauce

Selection of Vegetables & Potatoes

* * *

Dessert as Wedding Menu

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Freshly Brewed Bewley's Tea or Coffee
Herbal Teas



Potato & Vegetable Selection

All main course dishes will be accompanied by the following selection:

Fondant Potato
Gratin Dauphinoise
Green Beans wrapped in Bacon

In addition, each table will have:

Spring Onion Champ

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Melange of Seasonal Vegetables
Broccoli, Cauliflower, Parsnip, Carrots, Turnip

Or

Roasted Root Vegetables
Sweet Potato, Carrots, Parsnip, Celeriac, Turnip

Please note - Fish is very scarce over the winter season. In particular December and January, please be understanding if your choice is not available, we will ensure to obtain the best alternative.

Menu prices include VAT at 9%



Vegan / Gluten Free / Dairy / Nut Free

Quinoa Salad, Radish, Broad Bean, Asparagus, Peas,
Lemon & Olive Oil Dressing

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“Lasagne” of Butternut Squash & Sun Blush Tomatoes,
Roast Peppers, Sage & Basil Dressing



Evening Food Selection:

Assorted Sandwich Platter
Cocktail Sausages
Southern Fried Chicken Tenders
Freshly Brewed Tea or Coffee

€7.50 per person

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Additional Assorted Sandwich Platters are €4.50 per person.

* * *

Pig on a Spit:
Spit Roasted Pig Served With
Sage & Onion Stuffing
Apple Chutney
Accompanied By Soft White Baps
Selection of Salads
Finger Sandwiches
Freshly Brewed Tea & Coffee

Cost €1,300 based on 200 guests.

Menu prices include VAT at 9%



Banqueting Wines

WHITE WINES

Estivalia Sauvignon Blanc 2014 €23

Chile, Curico Valley Sauvignon Blanc 100%

Pale yellow in colour with green tinges. Gooseberry and tropical fruit aroma on the nose. Lime, apples and passion fruit flavours on the palate leading to a fresh and crisp finish.

Bosco Pinot Grigio 2014 €23

Italy, Veneto. Pinot Grigio 100%

Straw yellow with light golden tones. Fruity and floral notes evident on the nose. On the palate the wine is delicate yet intense with peaches and white flesh fruit flavours. Balanced and soft with an elegant aromatic length.

Shottesbrooke Chardonnay 2012 €29

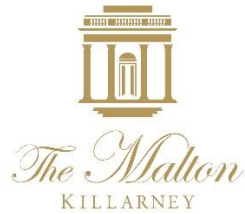
Australia, South eastern Australia. Chardonnay 100%

Bright yellow in colour, round, with citrus and green apple flavours married with subtle toasty vanilla notes. Crisp and clean finish.

Rabbit Island Sauvignon Blanc 2015 €36

New Zealand, Nelson. Sauvignon Blanc 100%

Light yellow in colour. Pear and tropical fruit aroma. The palate is deliciously refined with flavours of ripe pear, passion fruit and guava fruit. Medium bodied with a vibrant acidity on the finish.



RED WINES

El Caminador Cabernet Sauvignon 2015 €23

Chile, Central Valley, Cabernet Sauvignon 100%

Deep red purple in colour. Intense aromas of crushed blackberry fruit and subtle spices on the nose. Powerful and rich with ripe fruit flavours and well integrated oak for a smooth and long finish.

Reserve Saint Marc Merlot 2014 €23

France, Pays D'Oc, Merlot 100%

Deep purple in colour. Ripe plums and subtle spiciness on the nose. Smooth, fruity and full bodied.

Siete Cuchillos Malbec 2015 €29

Argentina, Mendoza, Malbec 100%

Deep purple in colour. Aromas of ripe black cherries, blackberries with notes of violets on the nose. Concentrated flavours of ripe sweet plums on the palate complemented by light oaky notes.

Bodegas Muriel Crianza Rioja 2012 €32

Spain, Rioja, Tempranillo 100%

Deep red in colour with purple tinges. Aromas of ripe plums and blackcurrants on the nose. Full bodied and moderately tannic with liquorice tinged blackcurrants and black cherry flavours leading to a soft finish.



Banqueting Wines

Sparkling Wines & Champagne

Furlan Prosecco

€15.00

Italy, Veneto

Glera 100%

Pale straw in colour with hints of green and lively streams of fine bubbles. Fresh and fruity with scents of ripe apples and white flowers aromas on the nose. Flavours are delicately mellow with pleasant fruit sensations that linger on the palate for a soft finish.

La Serra Prosecco

NW

€29.00

Italy, Veneto

Prosecco 100%

Pannier Demi-Sec Champagne

NW

€65.00

France, Champagne

Chardonnay 80%, Pinot Noir 10%, Pinot Meunier 10%

Should you require any alternatives, please ask for our full Wine List

All vintages are subject to change

Canapé Food Menu:

Cold Items:

Smoked Duck, Pimento & White Asparagus
Goats Cheese & Sun dried Tomato
Smoked Salmon Mousse & Cucumber on Soda Bread
Chicken Liver Parfait
Cashel Blue Cheese & Tomato Chutney
Parma Ham, Tomato & Olive Crostini
Cream Cheese, Basil Pesto Tapenade
Shrimp Bouchée, Marie Rose

Hot Items:

Miniature Angus Beef Burgers
Beef And Horseradish Yorkshire Puds
Mushroom A La Crème Crostini
Tomato And Basil Crostini.
Spicy Chicken & Teriyaki Skewers
Tiger Prawns Wrapped In Pastry
Vegetable Samosas
Citrus Salmon & Sesame Skewers
Cocktail Sausages
Southern Fried Chicken Goujons

Prices:

- €10 Choose any 4 cold items + finger sandwiches
- €15 Choose any 4 cold items + finger sandwiches, cocktail sausages & goujons
- €20 Choose any 5 cold items + any 5 hot items + finger sandwiches



Barbecue & Indoor Buffet Options

Salad Bar:

Choose 3 from the following list: €5.95 per person

Mesclun Salad Leaves

Tomato, Cucumber & Red Onion

Vegetables À La Grecque

Penne Pasta with Roasted Peppers & Marie Rose Sauce

Spiced Rice & Sultana with Flaked Almond

Potato & Spring Onion Salad

Classic Coleslaw Mayonnaise

Celery, Apple & Walnut

Mains:

Spit Roasted Pig:

Spit Roasted Pig Served with Sage & Onion Stuffing & Apple Chutney
Accompanied By Jacket Potatoes or Soft White Baps and a Selection of Salads

€21.95 per person (min no 60)

Rotisserie Grilled Fillet Of Chicken - Choose 1 Style From List:

Tandoori Spiced with Cucumber Riata.

Cajun Spiced with Cesar Cream.

Lemon and Black Pepper with Tomato and Basil Dressing

Served With Rice or Jacket Potato & Salad Selection

€19.95 per person (min no 60)

Grilled Joints: - Choose 1 option from list:

We can also offer a range of Rotisserie Grilled Joints of Meat which will be carved in the room Buffet Style and
Served with Delicious Accompanying Sauces;

Sirloin of Beef

Crowns of Turkey

Honey Glazed Hams

Loin of Pork or Pork Fillets

Leg or Shoulder of Local Lamb

All of the Above Can Be Served With Jacket Potatoes and Vegetable Selection

Or Salad Selection

€ 19.95 per person (min no 100)



Pan Dishes – Choose 1 from list:

The following Dishes are Cooked in the Room, In Our 150 Person Pans:

- Chicken and Wild Mushroom Fricassee €18.95
 - Chicken and Freshwater Shrimp Paella €19.95
 - Tuscan Style Chicken with Black Olives and Plum Tomato €18.95
 - Sauté Sirloin of Beef, Stroganoff Style €19.95
 - Sauté Sirloin of Beef, Guinness and Button Mushrooms €19.95
 - Sauté Pork Fillet Cider and Grain Mustard Cream, Baby Potatoes and Pancetta €19.95
 - Classic Moules Marnier with Fresh Herbs and Baguette €17.00
 - Thai Style Monk Fish and Coconut Curry, Jasmine Rice €23.95
 - Seafood Mélange with Leeks And Saffron Cream €23.95
- (min no for pan dishes 60)

Desserts:

Choose 2 from the following list: €5.95 per person

- Classic Italian Tiramisu, Coffee Anglaise
- Tangy Lemon Tart with Mascarpone Cream
- Red Berry Vacherin, Mango Puree
- Vanilla & Chocolate Roulade with Black Cherries
- Warm Bread & Butter Pudding, Baileys Fresh Egg Custard
- Tropical Fruit Salad with Honey & Crème Fraîche
- Choux Pastry Puff with Praline Cream