

Faithlegg House Hotel
A la Carte Banqueting Menus 2009

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Please feel free to put together your own Banqueting Menu from the extensive list our Chef has suggested. For Groups of more than 15 persons we serve a set menu (one item) on each course. We are happy to offer a choice on the main course if you wish to offer two dishes. When pricing your menu with a choice of main course, take the price as the more expensive option.

Please note that a menu must consist of Starter, Soup, Main Course and Dessert with Tea or Coffee. We are happy to offer a separate sorbet course or a choice of soup or sorbet at the soup price.

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Starters

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<i>Fan of Cantaloupe Melon with a Light Tarragon Infusion and a Kumquat & Irish Whiskey Jam</i>	€6.80
<i>Waterford Spiced Beef on a bed of Rocket Leaves with a Faithlegg Chutney of Pears & Tomato</i>	€7.80
<i>Mediterranean Salad of Serrano Ham with a Balsamic Marinated Shallot and Sweet Piquillo Peppers finished with Parmesan Shavings</i>	€7.80
<i>Chicken Breast Salad with Sherry Marinated Apricots Sprinkled with Toasted Almonds and Creamy Honey Mustard Mayonnaise</i>	€8.00
<i>Smoked Duck Salad with Roast Vegetables, Ciabatta Croute and a Coriander Pesto</i>	€8.00
<i>Croustillant of Duck Confit and Oriental Vegetables, set on a Crisp Romaine Leaf with Toasted Sesame Seeds and a Spiced Red Wine Syrup</i>	€8.35
<i>Chicken Liver Foie Gras Parfait with Shallot & Apple Marmalade and a Warm Brioche</i>	€8.50
<i>Dunmore East Seafood Pie served with a Roasted Spiced Crab Claw</i>	€8.50
<i>A Trilogy of Local Salmon – Smoked, Rillete and Cured Crème Fraiche and Dill Oil</i>	€8.85
<i>Timbale of Seafood wrapped in a Cucumber Ribbon accompanied with Smoked Salmon and Crunchy leaves with a Chive Cream Sauce</i>	€8.90

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Soups

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<i>Cream of Celeriac and Apple Soup</i>	€4.65
<i>Seasoned Vegetable Soup with a Herb Crème Fraiche</i>	€4.65
<i>Leek and Potato Soup with a Spring Onion Cream</i>	€4.65
<i>Tomato Soup with Basil Cream</i>	€4.65
<i>Wild Forrest Mushroom Soup finished with Hazelnuts and Dill Crème Fraiche</i>	€4.65
<i>Cream of Courgette and Fennel Soup finished with Thyme</i>	€4.65
<i>Carrot and Ginger Soup with Crème Fraiche</i>	€4.65
<i>Roasted Red Bell Pepper Soup</i>	€4.65
<i>Dublin Bay Prawn Bisque on Velvet Crab Cream and Garlic Croutons</i>	€6.00
<i>Seafood Chowder</i>	€6.50

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Sorbets

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<i>Champagne and Ginger Syrup</i>	€2.60
<i>Citrus Lemon and Smirnoff</i>	€2.60
<i>Green Apple & Calvados</i>	€3.00
<i>Caribbean Fruits</i>	€3.00
<i>Raspberry and Poitin</i>	€3.00
<i>Toasted Coconut & Malibu</i>	€3.00
<i>A Shot of Chilled Melon and Mint Broth</i>	€3.10
<i>A Shot of Mango and Kiwi Smoothie</i>	€3.10
<i>A Shot Pineapple and Coconut Liqueur</i>	€3.10

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Main Course

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<i>Tronche of Salmon and Lemon Sole with Mushroom Duxelle Surrounded with Grain Mustard Cream Sauce</i>	€30.00
<i>Pan Fried Fillet of Salmon with a Poppy and Sesame Seed Crust, Crispy Red Onion Mash and Saffron Cream Sauce</i>	€30.00
<i>Roast Fillet of Pork Stuffed with Onion and Thyme, Wrapped in Smoky Bacon and served with an Apple & Ginger Chutney and a Natural Jus</i>	€31.00
<i>Baked Fillet of Cod with a Basil & Almond Crumb, served with a Spiced Plum Tomato & Courgette Fondue</i>	€32.50
<i>Roast Sirloin of Angus Beef with a Scallion Mash, Green Peppercorn and Brandy Cream Sauce</i>	€33.50
<i>Roast Loin of Lamb with a Chestnut and Rosemary Stuffing Wrapped in Parma Ham</i>	€33.50
<i>Crispy Skinned Fillet of Fresh Seabass with a Salsa Verde and a Vermouth Beurre Blanc</i>	€35.00
<i>Roast Rack of Lamb with a Mint and Cous Cous Crumb, Black Olive Mash and Natural Jus Scented with Rosemary</i>	€35.00
<i>Fillet of Monkfish on Creamed Leeks, with Saffron Potatoes and Ginger & Smoked Salmon Sauce</i>	€36.50
<i>Medallions of Beef on a Spring Onion Mash, With a Cashel Blue Cream Sauce</i>	€38.00
<i>Roast Fillet of Irish Beef set on Rocket and Parmesan Mash Potato With a Marsalla and Balsamique Butter Sauce</i>	€38.00
<i>Guinea Fowl Breast accompanied by Baby Barrel Potatoes And Served with a Button Mushroom & Red Wine Shallot Jus</i>	€39.50

*All Entrees are presented with a
Seasonal selection of Vegetables and Potatoes*

Fish Entrees are weather dependent and a suitable alternative may have to be offered

*A vegetarian menu is available on request
All special dietary requirements can be catered for.
Please advise us and an appropriate menu can be suggested.*

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Desserts

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*Classical Tiramisu set on a Coffee Cream Sauce,
Accompanied with Honey Crunch Ice Cream* €6.55

*Homemade Bread and Butter Pudding laced with Baileys
with Vanilla Pod Ice Cream* €6.60

*Brandy Snap Basket filled with a sumptuous mix of Wild Berries
And Topped with Home made Praline Ice Cream* €7.10

*Warm Home made Chocolate Brownie served with Hazelnut Crème Anglaise
And Pistachio Ice Cream* €7.10

*Lemon Tart served with a Drambuie and Belgian Chocolate Ganache,
Lemon Martini Syrup* €7.10

*Cardamon Ice Cream with a Cointreau and Orange Syrup
Presented on Warmed Crepes* €7.25

*Warm Double Chocolate Fondant with a Caramelized Walnut Fudge Sauce
and Toffee Crunch Ice Cream* €7.25

Raspberry Crème Brulee with an Almond Shortbread Biscuit €7.25

A Sweet Taste of Faithlegg €7.50

Please pick three from the following:

- * *Passion Fruit Bavarois*
- * *Chocolate Cup filled with Mascarpone & Honey Cream*
- * *Wafer Basket with Fruit Salsa*
- * *Fresh Fruit Tartlette with Crème Patisserie*
- * *Profiteroles filled with Praline Cream*
- * *Wafer Basket with Ice Cream*
- * *Chocolate & Walnut Brownie*
- * *Mini Meringue with Berry Compote*

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Selection of Cheese with Water Biscuits and Fruits €8.40

*We can also serve a Cheese Board per table
for your guests to enjoy during your speeches* €60.00

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Freshly Filtered Tea and Coffee €2.00

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Faithlegg Petit Fours €2.50

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Faithlegg House Hotel Banqueting Wine List 2009

White Wine Selection

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| 1 | CARMEN – Tolten Sauvignon Blanc - Chile
<i>A delicious wine with fresh citrus juicy flavours. With intense ripe and pure aromas, this wine has a clear pale straw colour with floral touches.</i> | €23.00 |
| 3 | CIELO - Pinot Grigio - Italy
<i>Wonderfully refreshing popular grape variety, delicate flavours & clean notes with a lingering after taste of Artemisia flowers.</i> | €25.00 |
| 5 | WOLFBLOSS – Bilyara Chardonnay – Australia
<i>Attractive fresh tropical fruit aroma of ripe limes and pineapples. Crisp ripe juicy tropical fruit on taste like exotic fruit salad.</i> | €27.00 |
| 31 | CLIMING – Chardonnay - Australia
<i>This wine is mid straw in colour with a green hue. The nose presents a vanilla oak taste with pineapple and peach fruit aroma. The structure on the palate is elegant with soft peach flavours and a long finish.</i> | €33.50 |
| 33 | BRADGATE – Chenin Blanc Sauvignon Blanc – South Africa
<i>Crisp and elegant with tropical pear flavours complimented by a ripe green fig intensity</i> | €33.50 |
| 11 | CHABLIS - Albert Bichot - France
<i>Pale silver yellow with a classic flinty fresh aroma of lemony fruit with overtones of green herbs. Crisp tangy fruit with an elegant buttery style and flinty citrus finish.</i> | €42.00 |

Red Wine Selection

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| 2 | CARMEN – Tolten Cabernet Sauvignon – Chile
<i>Delightful soft tannins with a lingering fruity finish, this wine has a bright blackberry colour with aromas of caramel, cherries and strawberries.</i> | €23.00 |
| 4 | CIELO – Merlot – Italy
<i>Very soft berry like flavours, a lighter Merlot with lovely aromas, tannins and fruit.</i> | €25.00 |
| 6 | WOLFBLOSS - Bilyara Shiraz - Australia
<i>Aroma of warm, soft plums and ripe figs. Smooth velvety taste of ripe warm slightly spicy plums with overtones of peppers and vanilla.</i> | €27.00 |
| 32 | CLIMING – Shiraz – Australia
<i>This wine has good intense colour, rich vibrant fruit and a touch of oak with intense plum fruit dominating.</i> | €33.50 |
| 34 | BRADGATE – Cabernet Sauvignon Merlot – South Africa
<i>Ripe blackberry Cabernet Sauvignon flavours blend with velvety – rich plum merlot fruit</i> | €33.50 |
| 12 | FLEURJE – Albert Bichot - France
<i>A good full, bright ruby red colour. Very fresh, strong but delicate fruit with cherry, peach and rose flavours. It is quite round and fleshy with finely balanced body.</i> | €41.00 |

Sparkling Wine Selection

- 54 **JACOBS CREEK. Sparkling Pinot Noir** **€37.00**
A premium Australian sparkling wine, in which the citrus and toasted cashew nut flavours of Chardonnay are married to the fresh breadcrumb characters of Pinot Noir. The finish is soft, crisp and clean.
- 55 **JACOBS CREEK. Sparkling Rosé** **€37.00**
It has a soft pink colour with a fine and persistent mousse. The lemon citrus aromas of Chardonnay are in harmony with the fresh strawberry and red currant characters of Pinot Noir. The wine finishes with soft and round, with lingering berry flavours.
- 56 **GREEN POINT. Sparkling Brut N.V.** **€50.00**
The Green Point N.V brut style is made using classic method traditionnelle and is a blend of base wines from the current vintage with older reserve wines

Champagne Selection

- 45 **MOËT & CHANDON. Brut Imperial N.V.** **€78.00**
Elegant, rich buttery Chardonnay aroma with hints of toast with a delicate buttery, round flavour and smooth aftertaste.
- 47 **MOËT & CHANDON. Brut Imperial Rosé N.V.** **€88.00**
Medium pink in colour with a discrete lime and hawthorn blossom aroma with a slight hint of blackcurrants, culminating in a slightly fruity finish.
- 51 **TATTINGER. Brut Reserve** **€110.00**
One of the Grande Marque champagne houses, Tattinger consistently produces some of the finest champagne available. Full bodied with plenty of fruit matched by soft balancing acidity.

*Drinks Receptions
Prices for 2009*

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<i>Kir</i>	<i>White Wine with Crème de Cassis €7.00 per glass</i>
<i>Kir Royal</i>	<i>Champagne with Crème de Cassis €13.00 per glass</i>
<i>Summer Punch</i>	<i>A Wine based chilled Fruit Punch €6.00 per glass</i>
<i>Mimosa</i>	<i>Champagne & Fresh Orange Juice €12.00 per glass</i>
<i>Mulled Wine</i>	<i>Red Wine with Spices & Brandy €6.50 per glass</i>
<i>Hot Whiskey Punch</i>	<i>Irish Whiskey Infusion €5.75 per glass</i>
<i>Mulled Port</i>	<i>Sandeman Port Infusion €6.50 per glass</i>
<i>Pernod Fizz</i>	<i>Pernod & Champagne €13.00 per glass</i>
<i>Emerald Sparkler</i>	<i>Midori & Champagne with a Melon Wedge €13.00 per glass</i>
<i>Faithlegg Cup</i>	<i>Sweet White Wine, Champagne, Grand Mariner, White Lemonade, Fresh Fruit, €11.00 per glass</i>
<i>Non-alcoholic Fruit Punch</i>	<i>Orange Juice, Cranberry Juice, Pineapple Juice and a Soda Water €4.50 per glass</i>
<i>Cranberry Cooler</i>	<i>Cranberry Juice, Grape Juice, Lemon & Lime Soda €4.50 per glass</i>
<i>Ame</i>	<i>Non alcoholic sparkling fruit drink Grape & Apricot €7.50 per 1 litre bottle</i>

Champagne & Sparkling Wine can also be served by the bottle for your drinks reception.