



## A LA CARTE BANQUETING MENUS

If you choose to create your own individual package a menu must consist of Starter, Soup, Main Course and Dessert with Tea or Coffee.

### STARTERS

Please note if you wish to give your guests a choice of starter, a supplement of €3 per person will apply. This supplement is added to the more expensive of the two options.

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

## SOUPS

Cream of Celeriac and Apple Soup	€4.65
Seasonal Vegetable Soup with a Herb Crème Fraiche	€4.65
Leek and Potato Soup with a Spring Onion Cream	€4.65
Tomato Soup with Basil Cream	€4.65
Wild Forrest Mushroom Soup finished with Hazelnuts and Dill Crème Fraiche	€4.65
Cream of Courgette and Fennel Soup finished with Thyme	€4.65
Carrot and Ginger Soup with Crème Fraiche	€4.65
Roasted Red Bell Pepper Soup	€4.65
Roast Pumpkin and Butternut Squash Soup with Toasted Pumpkin Seed Crème Fraiche (Available in Autumn)	€4.65
Roast Butternut Squash Soup with Orange Crème Fraiche (Available year round)	€4.65
Dublin Bay Prawn Bisque on Velvet Crab Cream and Garlic Croutons	€6.00
Seafood Chowder	€6.50

## SORBETS

Champagne and Ginger Syrup	€2.60
Citrus Lemon and Smirnoff	€2.60
Caribbean Fruits	€2.60
Green Apple & Calvados	€3.00
Raspberry and Poitin	€3.00
Toasted Coconut & Malibu	€3.00

## MAIN COURSE

Please note if you wish to give your guests a choice of main course, a supplement of €6 per person will apply.  
This supplement is added to the more expensive of the two options.

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Baked Breast of Chicken on Colcannon Mashed Potato  
with a Wild Mushroom & Pearl Onion Jus €30.00

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Pan Fried Filet of Salmon with a Poppy and Sesame Seed Crust,  
Crispy Red Onion Mash and Saffron Cream Sauce €30.00

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Roast Fillet of Pork Stuffed with Onion and Thyme, wrapped in Smoky  
Bacon and served with an Apple & Ginger Chutney and a Natural Jus €31.00

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Baked Filet of Hake with a Basil & Almond Crumb,  
served with a Spiced Plum Tomato Ratatouille €32.50

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Roast Sirloin of Irish Beef with a Scallion Mash,  
Green Peppercorn and Brandy Cream Sauce €33.50

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Roast Loin of Lamb with a Chestnut and Rosemary Stuffing  
wrapped in Parma Ham €33.50

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Crispy Skinned Filet of Fresh Seabass with a Salsa Verde  
and a Vermouth Beurre Blanc €35.00

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Roast Rack of Lamb with a Mint and Cous Cous Crumb,  
Black Olive Mash and Natural Jus Scented with Rosemary €35.00

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Filet of Monkfish on Creamed Leeks,  
with a Ginger & Smoked Salmon Sauce €36.50

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Medallions of Beef Fillet on a Spring Onion Mash,  
with a Cashel Blue Cream Sauce €38.00

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Roast Fillet of Irish Beef set on Rocket and Parmesan Mash Potato  
with a Marsalla and Balsamic Butter Sauce €38.00

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Seasonal Char Grilled Selection of Fish from Dunmore East with Tiger  
Prawns and Sally Barnes Smoked Haddock Veloute €38.00

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Guinea Fowl Breast accompanied by Baby Barrel Potatoes  
and Served with a Button Mushroom & Red Wine Shallot Jus €39.50

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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.

## DESSERTS

Please note if you wish to give your guests a choice of desserts a supplement of €3 per person will apply. This supplement is added to the more expensive of the two options.

Faithlegg Style Tiramisu set on a Coffee Cream Sauce, accompanied with Honey Crunch Ice Cream €6.55

Homemade Waterford Blaa and Butter Pudding laced with Baileys, served 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

Chefs Deconstructed Cheesecake with a Crunchy Nut Topping & Chantilly Cream  
Choose one of the following as your Cheesecake: Strawberries & Cream, Chocolate Brownie, Lemon Balm & Lime, Chocolate & Orange or Mulled Berry €7.10

Crème Brulee with an Almond Shortbread Biscuit  
Choose one of the following as your Crème Brulee Flavour – Strawberry, Raspberry, Blackberry or Vanilla Bourbon €7.25

Warm Bramley Apple & Cinnamon Crumble served with a Toffee Crunch Ice Cream and Vanilla Anglaise €7.25

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

Mulled Berry Tartlette with Christmas Pudding Ice Cream (Available in December) €7.50

A Sweet Taste of Faithlegg  
Please pick three from the following:  
Passion Fruit Bavarois  
Chocolate Cup filled with Mascarpone & Honey Cream or Chocolate Mousse  
Fresh Fruit Tartlette with Crème Patisserie  
Profiteroles filled with Praline Cream  
Wafer Basket with One Flavour Ice Cream – Strawberry, Vanilla, Chocolate or Toffee Crunch  
Chocolate & Walnut Brownie  
Mini Meringue with Berry Compote €7.50

Selection of Cheese with Water Biscuits and Fruits €8.40

Cheese Board per table for your guests to enjoy during your speeches €60.00

Freshly Filtered Tea and Coffee €2.00

Faithlegg Petit Fours €2.50



## EVENING RECEPTION FINGER FOOD

### STANDARD EVENING FOOD MENU

€9.50 per person

Selection of Freshly Prepared Sandwiches

Warm Cocktail Sausages

Served with Dijon Mustard, Garlic Mayonnaise

Thai Sweet Chilli Sauce & Tomato Relish

Tea & Coffee

### ADD ONS

The following items can be added to the Standard Menu:

Breaded Mushrooms	€2.00
Chicken Wings	€2.00
Mini Vegetable Samosas	€2.50
Mini Spring Rolls	€3.00
Goujons of Cod with Tartar Sauce	€3.00
Goujons of Chicken - Plain or Southern	€3.00
Fried Crumb	
Filo Prawns	€3.50

### NEWSPAPER CONES

As an alternative why not try our Newspaper Style Cones filled with Chips and one of the following options:

Scampi, Cocktail Sausages or Chicken Goujons

€7.50 per guest

### LATE NIGHT SNACKS

Why not treat your guests to a late night snack with platters of Sandwiches served in the Residents Bar?

€25.00 per Platter

(Each Platter Caters for 10 Guests)



## A SELECTION OF CANAPÉS

to accompany your Arrival Drinks Reception

### MENU 1

€12.00 per person

Smoked Salmon on Brown Bread  
Crabmeat Salad On Toast  
Pate Served on Melba Toast  
Goats Cheese Tartlette with Roasted  
Red Bell Peppers  
Melon & Serrano Ham

### MENU 2

€14.00 per person

Smoked Salmon on Brown Bread  
Crabmeat Salad On Toast  
Pate Served on Melba Toast  
Goats Cheese Tartlette with Roasted  
Red Bell Peppers  
Melon & Serrano Ham  
Chicken Mushroom Vol au Vent

### MENU 3

€16.00 per person

Smoked Salmon on Brown Bread  
Crabmeat Salad On Toast  
Pate Served on Melba Toast  
Goats Cheese Tartlette with Roasted  
Red Bell Peppers  
Melon & Serrano Ham  
Chicken Mushroom Vol au Vent  
Prawn & Dill Barquette

When choosing your Canapés menu, we recommend catering for at least one third of the total number of guests.

### STRAWBERRIES

For your Champagne Reception, why not let us serve Strawberries – Chilled, Sugar Coated or Chocolate Dipped  
€25.00 per large bowl

### HOMEMADE BISCUITS

A Selection of Home Made Biscuits with the Tea, Coffee reception on arrival  
€1.50 per person