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# À LA CARTE BANQUETING MENU

*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 and Irish Whiskey Jam €7.00

**Vine Ripe Tomato and Buffalo  
Mozzarella** in Extra Virgin Olive  
Oil with Smoked Tomato Pesto on  
Sourdough Bread €8.00

**Waterford Spiced Beef**  
on a bed of Rocket Leaves with a  
Faithlegg Chutney of Pears and  
Tomato €8.50

**Rosemary Infused Charred Grilled  
Chicken Breast** with Orange, Almond  
and Frisee Salad and a Honey and  
Mustard Vinaigrette €8.90

**Chicken and Wild Mushroom** in a  
White Wine and Cream Sauce served in  
a Filo Basket with a Port and Star Anis  
Syrup €8.90

**Ardsallagh Goats Cheese** with  
Beetroot, Caramelised Walnuts, Rocket  
Salad and a Balsamic Reduction €9.00

**Mediterranean Salad of Serrano Ham**  
with Balsamic Marinated Shallot and  
Red Peppers finished with Parmesan  
Shavings €9.00

**Marinated Duck and Julienne of  
Vegetable Rilette** with a Fig and Date  
Jam, Garden Salad and Salted Blaa  
Crisps €9.50

**Dunmore East Seafood Timbale**  
with Pickled Cucumber, Marinated  
Lemon and Fennel Crème Fraîche €9.50

**A Trilogy of Local Salmon** – Smoked,  
Rilette and Beetroot Cured Salmon  
with Dill Crème Fraîche and Pickled  
Cucumber €10.50

**Smoked Duck Breast Salad** with Garlic  
and Sage Roast Vegetables, Ciabatta  
Crouté and a Coriander Pesto €10.50

**Crispy Crab and Potato Croquette**  
with Red Chilli and Sumac, Mango  
Salsa and Pickled Lime Mayonnaise €11.00

**Sliced Parma Ham with Blue Cheese  
Panna Cotta**, Cranberry and Walnut  
Granola and Balsamic Syrup €11.00

**Faithleggs' Raspberry Tea Smoked  
Salmon** with Fennel and Chervil, Quail  
Egg and a Red Currant Vinaigrette €13.50

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# À LA CARTE

## BANQUETING MENU

### SOUPS

Cream of Celeriac and Apple €4.65

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Seasonal Vegetable  
with a Herb Crème Fraîche €4.65

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Leek and Potato  
with a Spring Onion Cream €4.65

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Tomato with Basil Cream €4.65

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Wild Forrest Mushroom finished with  
Hazelnuts and Dill Crème Fraîche €4.65

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Cream of Courgette and Fennel  
finished with Thyme €4.65

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Carrot and Ginger  
with Crème Fraîche €4.65

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Roasted Red Bell Pepper €4.65

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Roast Pumpkin and Butternut Squash  
with Toasted Pumpkin Seed Crème  
Fraîche (Available in Autumn) €4.65

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Roast Butternut Squash with Orange  
Crème Fraîche (Available year round) €4.65

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Dublin Bay Prawn Bisque on Velvet  
Crab Cream and Garlic Croutons \* €8.00

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Seafood Chowder \* €8.50

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Jerusalem Artichoke Veloute  
with Asparagus Spears \* €10.00

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### SORBETS

Champagne and Ginger Syrup €2.60

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Citrus Lemon and Smirnoff €2.60

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Caribbean Fruits €2.60

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Green Apple and Calvados €3.00

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Raspberry and Poitin €3.00

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Toasted Coconut and Malibu €3.00

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Estate Elderflower Sorbet (Seasonal) \* €6.80

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Champagne Sorbet with poured  
Moët and Chandon Champagne \* €10.00

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\*Supplement will apply if chosen as your  
package Soup or Sorbet

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# À LA CARTE BANQUETING MENU

## MAIN COURSES

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

**Supreme of Irish Chicken**  
stuffed with Baby Spinach and Bacon,  
served with Red Onion Marmalade and  
a Marsalla Jus €32.00

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**Salmon Fillet**  
with a Kalamata Olive and Samphire  
Tapenade and Sundried Tomato  
Cream €32.00

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**Baked Fillet of Hake**  
with a Basil and Almond Crumb,  
served with a Spiced Plum Tomato  
Ratatouille €34.50

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**Thyme Roasted Sirloin of Irish Beef**  
with Braised Shallot, Fondant Potato  
and a Red Wine Jus €34.50

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**Roast Loin of Lamb**  
with a Chestnut and Rosemary  
Stuffing wrapped in Parma Ham  
with a Mint Jus €37.00

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**Twice Cooked Pork Belly**  
with Apple Glazed Medallions of  
Pork served with Fondant Potato and  
a Cider Jus €37.00

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**Crispy Skinned Filet of Seabass**  
with a Salsa Verde and a Vermouth  
Beurre Blanc €37.00

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**Paupiettes of Lemon Sole**  
with Carrots and Leeks and a  
Prawn Bisque €37.00

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**Roast Rack of West Waterford Lamb**  
with a Mint and Dijon Mustard Crust  
and a Natural Jus €38.00

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**Crispy Skinned Filet of Seabass**  
stuffed with a Crab and Dill Mousse  
served with a Lemon Balm Beurre  
Blanc €38.00

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**Filet of Monkfish**  
on Creamed Leeks with a Ginger  
and Smoked Salmon Sauce €38.00

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**Roast Fillet of Irish Beef**  
with Celeriac Purée, Baby Carrots  
and a Marsala and Balsamic Butter  
Sauce €39.50

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**Seasonal Char Grilled selection of Fish**  
from Dunmore East with Tiger Prawns  
and Smoked Haddock Veloute €39.50

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**Medallions of Irish Black Angus Beef**  
Fillet with Wild Local Mushroom  
Fricassee and a Cashel Blue Cream  
Sauce €39.50

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## **Guinea Fowl Breast**

accompanied with Baby Barrel Potatoes  
and served with a Button Mushroom  
and Red Wine Shallot Jus *€39.50*

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## **Roast Halibut on the bone**

with Sauté Baby Leeks and Clams with  
a Lemon and Saffron Risotto and a  
Parmesan Tuile *€45.00*

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## **Locally sourced Beef Plate –**

Slow Roast Short Rib of Irish Black  
Angus Beef and a Fillet Medallion with  
Glazed Baby Carrots, a Wild Wexford  
Mushroom Duxelle, Thyme Fondant  
Potato and a Madeira Jus *€47.00*

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All Entrées are presented with a Seasonal  
Selection of Vegetables and Potatoes.

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

Faithlegg is an allergen aware hotel, so  
please inform us of any dietary food allergies  
or intolerances and we can provide an  
appropriate menu.

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# À LA CARTE BANQUETING MENU

## DESSERTS

*€8 per dessert, please note if you wish to give your guests a choice of desserts a supplement of €3 per person will apply.*

### Homemade Waterford Blaa and Butter

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Pudding laced with Baileys  
served with Vanilla Pod Ice Cream

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Brandy Snap Basket filled with  
a sumptuous mix of Wild Berries  
and topped with Homemade Praline  
Ice Cream

.....  
Warm Homemade Chocolate and  
Walnut Brownie  
served with Hazelnut Crème Anglaise  
and Pistachio Ice Cream

.....  
Lemon Tart served with a Drambuie  
and Belgian Chocolate Ganache  
Lemon Martini Syrup and Champagne Sorbet

.....  
Chef's Deconstructed Cheesecake  
with a Crunchy Nut topping and  
Chantilly Cream  
*Choose one of the following flavours –  
Strawberries and Cream, Chocolate Brownie,  
Lemon Balm and Lime, Chocolate and Orange  
or Mulled Berry*  
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Crème Brûlée  
with an Almond Shortbread Biscuit

Choose one of the following flavours –  
Strawberry, Raspberry, Blackberry, Bourbon  
Vanilla or Earl Grey Tea  
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.....  
Warm Bramley Apple and Cinnamon Crumble  
served with Honeycomb Ice Cream and Vanilla  
Anglaise  
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.....  
Warm Double Chocolate Fondant  
with a Caramelized Walnut Fudge Sauce  
and Honeycomb Ice Cream  
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Mulled Berry Tartlette  
with Christmas Pudding Ice Cream  
(Available in December)  
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Selection of Cheese  
with Water Biscuits and Fruits €9.50  
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Cheeseboard  
per table for your guests to enjoy  
during your speeches €60.00  
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Freshly Filtered Tea or Coffee €2.00  
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Faithlegg Petit Fours €2.50  
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# À LA CARTE BANQUETING MENU

## A SWEET TASTE OF FAITHLEGG

*Please pick three from the following:*

Passion Fruit and Mango Bavaois  
with Toasted Coconut

Chocolate Cup filled with Mascarpone  
and 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 Honeycomb

Crumble – Apple or Mixed Berry

Chocolate and Raspberry Tartlette

Chocolate and Walnut Brownie

Mini Meringue with Berry Compote

Panna Cotta –

*Please choose one of the following flavours:*

Lemon and Lime, White Chocolate and  
Orange, Raspberry, Bourbon Vanilla,  
Muldoon's and Almond or Winter Berry

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## SWEET TASTE OF FAITHLEGG CHRISTMAS SELECTION

*Please pick three from the following:*

Mulled Berry Meringue

Chocolate and Clementine Panna Cotta

Mulled Berry Tartlette

Wafer Basket with Christmas Pudding Ice  
Cream

Chocolate and Clementine Brownie

Mulled Berry Crumble

White Chocolate and Cranberry Mousse

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## EVENING RECEPTION FINGER FOOD

*Why not add on one of the following to your package:*

The late night favourite of **Old fashioned cones filled with Hand Cut Chips** with Garlic Aioli €3.00

**Breaded Chicken Goujons** with Sweet Chilli Mayonnaise €3.00

**Country Style Pork Cocktail Sausages** served with a Selection of Dips €3.00

Upgrade from Cocktail Sausages to a **Mini Brioche Roll filled with Shredded Pork, Apple Sauce and Pork Crackling** €5.00

**Mini Brioche Beef Sliders** €5.50

## LATE NIGHT SNACKS

*Delight your guests with a special after-hours treat in the Residents' Bar.*

**Platter of Sandwiches**  
A platter caters for 8 guests €25.00 per platter

**O'Donnell Crisps (250g)** €2.50  
served with

**Waterford Blaas** €1.50 or

**Bread and Butter** €1.00 per person

## SELECTION OF CANAPES

*to accompany your Arrival Drinks Reception*

*When choosing your Canapes we recommend catering for at least one third of your total number of guests and pick a minimum of 3 items at €2.60 each.*

**Seafood Mousse, sprinkled with Fish Batter and Cucumber Jelly**

**Mini Choux Bun filled with Homemade Parfait and Black Cherry Jam**

**Local Beetroot with Ardsallagh Goats Cheese and Caramelized Walnuts**

**Naivetés of Faithlegg Country House Terrine with Apple and Vanilla Marmalade**

**Local Smoked Salmon on Dill Blini**

**Goats Cheese and Charred Red Pepper Tartlette**

**Savoury Cone filled with Crab and Samphire with a Lime Crème Fraîche**

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## STRAWBERRIES

*To accompany your Champagne Reception, why not serve Strawberries?*

Chilled, Sugar Coated or Chocolate Dipped Strawberries €25.00 per large bowl

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Platters of Chocolate Dressed Bride and Groom Strawberries €35.00 per platter

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## TRAY BAKES

*To accompany your arrival Tea, Coffee and Homemade Biscuits – Choose one of our Pasty Chef's Tray Bakes for €2.50 per person.*

Raspberry and Almond Frangipane

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Dark Chocolate and Cherry Ganache Gateaux

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Polenta and Clementine Cake  
(Gluten Free)

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## SOMETHING TO SAVOUR

*Can be served to accompany your arrival drinks reception in our Summer Marquee or with your evening food buffet. Minimum numbers of 20 per selection and the price is available on request.*

### Olive Selection

Selection of Olives including Kalamata, Andalusian and Stuffed Olives, accompanied with an Antipasti of Grilled Vegetables in an Extra Virgin Olive Oil served with Homemade Breads, Tapenade, Smoked Tomato Pesto, Basil Pesto and Beetroot Hummus

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### Cheese Board Selection

A Selection of Cheeses will be served (Chef will select the appropriate Seasonal Cheeses) with Quince Jelly, Garden Fennel infused Honey, Blaa Crisps, Carrs Water Biscuits and Homemade Flavoured Jam

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### A Taste of Ireland Selection

Mini Blaa with Shredded Pork, Apple and Vanilla Marmalade and Bacon Jam

Faithlegg Smoked Salmon with Homemade Stout Bread

Faithlegg Cured Meats and Seafood Selection

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### Antipasti Selection

Chargrilled Vegetables marinated in Extra Virgin Olive Oil, Selection of Chorizo, Salami, Cured Meats and Fish and Balsamic Braised Pearl Onions, served with Black Olive Bread and Tomato Focaccia

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