



CROWNE PLAZA®

AN IHG® HOTEL

DUBLIN-BLANCHARDSTOWN

# Banquet Menu Pack







## STARTER

### **Duck Liver Pâté**

Grape & port chutney, pickled carrot, sourdough crouton & dressed lambs' leaf

### **Caesar Salad**

Crispy smoked pancetta, baby gem, grana padano, herb croutons & caesar dressing

### **Goats Cheese Tartlet**

Pistachio, onion marmalade, dressed leaves, balsamic & roasted red pepper coulis

### **Grilled Chicken Salad**

Cucumber, spring onion, almonds, celery, sundried tomato, citrus mayonnaise & baby leaf

### **Sesame Prawn Salad**

(Supplement of €3.00)

Pickled red onion, cucumber, radish, arugula & spiced aioli

### **Beetroot Carpaccio**

Pine kernel, peppered rocket, halloumi crisps & pomegranate

### **Smoked Salmon**

(Supplement of €3.00)

Blue cheese, shaved cucumber, orange & dill



### **Cream of Country Vegetable Soup**

Herb oil & thyme croutons

### **Confit Tomato Soup**

Mascarpone cream, herb oil & micro greens

### **Honey Roasted Butternut Squash Soup**

Chive cream & sour dough croutons

### **Beer & Wicklow Smoked Cheese Soup**

Micro greens & cracked black pepper

### **Roasted Red Pepper & Chilli Soup**

Cream & Chives

### **Cream of Wild Mushroom Soup**

Parsley & Garlic Oil

### **Curried Parsnip Soup**

Lemon & Rosemary Oil

## **MAIN COURSE**

### **Seared Supreme of Chicken**

Garlic & thyme crushed baby potato, wild mushroom & tarragon cream sauce

### **Pan Roast Fillet of Sea Bass**

(Supplement of €3.00)

Potato fondant, asparagus & sundried tomato sauce

### **Traditional Roast Turkey & Ham**

Cream whipped potato puree, cranberry & red wine jus

### **Slow Braised Daube of Beef**

Horseradish & thyme infused mash potato & roasted garlic jus

### **Glazed Fillet of Salmon**

Crème fraiche & chive potato, plum tomato, smoked garlic, coriander & spring onion salsa





### **Seared Fillet of Hake**

Roasted garlic & chive potato, cured plum tomato & saffron cream

### **Confit Duck Leg**

(Supplement of €3.00)

Sweet potato & carrot puree, sandman & dark berry jus

### **Herb Crushed Lamb Rump**

(Supplement of €3.00)

Gratin potato, rosemary & lamb jus

### **Slow Roasted Sirlion of Irish Beef**

(Supplement of €3.00)

Garlic & rosemary potato & green peppercorn sauce

### **7oz. Fillet of Irish Angus Beef**

(Supplement of €15.00)

Caramelised onion creamed potato, Portobello mushroom, tarragon & Dijon mustard beurre blanc

### **Asparagus & Ricotta Tortellini**

Roasted cherry vine tomatoes, caramelised walnut & truffle cream

### **Garlic & Thyme Roasted Aubergine**

Ratatouille, orzo pasta, grana Padano & basil oi

## **VEG MAIN COURSE**

### **Asparagus & Ricotta Tortellini**

Roasted cherry vine tomatoes, caramelised walnut & truffle cream

### **Garlic & Thyme Roasted Aubergine**

Ratatouille, orzo pasta, grana Padano & basil oi



# DESSERT

## **Apple & Blackberry Crumble**

Candied hazelnut & biscuit crumb,  
vanilla ice cream & cinnamon custard

## **Lemon Citrus Tart**

Vanilla anglaise

## **Bailey's Chocolate Dome**

Raspberry gel, sweet cream, berries &  
chocolate sauce

## **Oreo Cheesecake**

Oreo crumb, chocolate cream, fresh  
berries & sea salted caramel

## **Passion Fruit Mousse**

Winter berry gel, Chantilly cream &  
white chocolate soil

## **White Chocolate & Raspberry Mousse**

Biscuit crumb, vanilla cream & fresh  
berries

## **Assiette of Desserts**

Fresh berry meringue  
Sicilian lemon tart  
Chocolate fondant With fresh cream,  
fruit coulis & chocolate sauce

**Served with Freshly Brewed Tea or  
Coffee**





# PRICING

## **Select:**

One Main Course

One Dessert

**€39.00 per person**

## **Select:**

One Starter

One Main Course

**€39.00 per person**

## **Select:**

One Starter

Two Main Course

**€45.00 per person**

## **Select:**

One Starter

One Main Course

One Dessert

**€45.00 per person**

## **Select:**

One Starter

Two Main Courses

One Dessert

**€49.00 per person**

## **Select:**

One Starter

One Soup

Two Main Course

One Dessert

**€55.00 per person**

## **Add On:**

Additional Choice in Each Course

€5.00 per person, per course

All options include a silent vegetarian option

Please note all fish & chicken dishes can be prepared halal