

SAMPLE CHILDRENS MENU

## STARTER

Soup of the Day

## MAIN COURSE

Chicken Goujons with Chips or Mashed Potato
Fish Goujons with Chips or Mashed Potato
Sausages with Chips or Mashed Potato
Penne Pasta & Tomato Sauce

**DESSERT** 

Jelly and Ice Cream

PRICE ON REQUEST

Available up to 12 years of age



ADDITIONAL EVENING FOOD OPTIONS Spiced Louisiana Chicken Wings

Paprika Potato Wedges

**Vegetable Spring Rolls** 

Mini Prime Beef Burgers

**Aromatic Duck Spring Rolls** 

God Goujons & Aioli

**Tandoori Chicken Lollipops** 

**Oriental Mini Samosas** 

Fish & Chip Cones

**Bacon Butties** 

PRICE ON REQUEST



THOMAS PRIOR HALL

SAMPLE VEGETARIAN OPTIONS

## Ardsallagh Goat's Cheese & Roasted Mediterranean Vegetables

Served with mornay sauce and baby leaves Contains Allergen 5 Pine Kernels, 6 Wheat, 7, 12

## Baby Spinach, Green Peas, Feta Cheese & Sundried Tomatoes Tart

Served with rocket leaves and honey & lemon dressing

Contains Allergen 6 Wheat 7, 9, 11, 12, 13

### **Shallot Tart Fine**

Served with light puff pastry, confit shallots, Cashel blue and walnut & olive tapenade Contains Allergen 5 Walnut, 6 Wheat, 7, 11, 12

### Penne Arabiatta & Mediterranean Vegetables

Served with sundried tomato, black olives and basil & Parmesan cheese

Contains Allergen 6 Wheat 7, 9, 11, 12, 13

## Roast Peppers Stuffed with Grilled Vegetables & Couscous

Served with creamy tomato sauce and dressed red chard

Contains Allergen 6 Wheat 7, 9, 12, 13

### Butternut Squash, Scallions & Sage Risotto

Served with fresh rocket leaves & Grana Padano Contains Allergen 7, 9, 12, 13

#### Mushroom Ravioli

Served with egg pasta filled with mozzarella & porcini mushrooms, sage cream, brioche crumbs, rocket leaves and Parmesan

Contains Allergen 6 Wheat, 7, 8, 11, 14



SAMPLE CANAPÉS MENU Watermelon & Goat's Cheese Crostini

Smoked Salmon & Avocado Bruschetta

Mozzarella Cherries & Baby Plum Tomato Skewer

Serrano Ham & Cantaloupe Bruschetta

Feta Mousse on a Cucumber Nest

Duck Liver Pâté & Raspberry

Poached Salmon Rillette & Guinness Brown Bread

Teriyaki Marinated Beef Mini Kebab

**Thai Chicken Satay Skewers** 

Brioche with Smoked Duck & Red Onion Marmalade

Crispy Crab & Salmon Fish Cake

Asparagus, Cherry Tomatoes & Gubbeen Mini
Quiches

## PRICE ON REQUEST

Minimum of 3 canapés per person Maximum of 5 canapés per person



SAMPLE WEDDING MENU OPTIONS

### Choose 1 Starter, 1 Soup, 2 Main Courses & 1 Dessert

## **STARTERS**

#### **Chicken Liver Parfait**

Served with apricot & pear chutney, toasted brioche and caramelised figs

Contains Allergen 6 Wheat, 7, 8, 11, 12

#### Caesar Salad & Smoked Chicken

Served with baby gem leaves, garlic croutons, homemade dressing, and Parmesan shavings Contains Allergens 3 Anchovy, 6 Wheat, 7, 8, 11, 12, 13

### Kilmore Quay Oak Smoked Salmon

Served with homemade Guinness bread, mesclun leaves and dill crème fraîche

Contains Allergens 3 Salmon, 6 Wheat, 7, 8, 11, 12

#### **Crispy Breaded Camembert**

Served with red currant & orange compote and baby watercress

Contains Allergen 6 Wheat, 7, 9, 11

#### Fivemiletown Goats Cheese & Beets

Served with roast red beetroot, caramelised walnuts and red chard with honey & lime dressing Contains Allergen 5 Walnuts, 7, 9

## Caprese Salad

Extra supplement

Served with vine cherry tomatoes, herbed baby mozzarella, basil, croutons, and balsamic dressing Contains Allergen 6 Wheat, 7, 12

## **Duck Liver Mousse**

Extra supplement

Served with walnut crostini, spiced apple & cinnamon chutney and honey dressing Contains Allergen 6 Wheat, 7, 8, 11, 12

## Galway Bay Pan Seared Scallops

Extra supplement

Served with Clonakilty black pudding, green pea purée and white truffle oil

Contains Allergen 2 Scallops, 6 Rusk, Wheat, 7, 9, 12



THOMAS PRIOR HALL

SAMPLE WEDDING MENU OPTLONS

### SOUPS

## Roast Tomato & Red Pepper

With rocket oil and herbed croutons Contains Allergen 6 Wheat, 7, 8, 9, 12

#### **Cream of Vegetable**

With garlic & herb croutons Contains Allergen 6 Wheat, 7, 8, 9, 12

#### **Butternut Squash & Sweet Potato**

With sweet basil oil Contains Allergen 7, 8, 9, 12

### Roast Red Pepper & Balsamic

With Grana Padano croutons Contains Allergen 6 Wheat, 7, 8, 9, 12

#### Potato & Leek

With parsley cream Contains Allergen 7, 8, 9, 12

### MAIN COURSES

### Medium Roast Sirloin of Irish Angus Beef

Served with potato gratin, red wine & thyme jus

Contains Allergen 6 Wheat, 7, 9, 11

#### Herb Crusted Atlantic Salmon

Served with scallion crushed potato, asparagus and lemon beurre blanc Contains Allergen 3 Salmon, 7, 9, 12

### Glin Valley Chicken Supreme

Served with pomme purée and wild mushroom cream sauce

Contains Allergen 6 Wheat, 7, 9

### Slaney Valley Lamb Rump

Served with herb crust, potato dauphinoise and mint jus Contains Allergen 6 Wheat, 7, 9

## Ardsallagh Goat's Cheese & Roasted Mediterranean Vegetables

Served with mornay sauce and baby leaves Contains Allergen 5 Pine kernels, 6 Wheat, 7, 12



THOMAS PRIOR HALL

SAMPLE WEDDING MENU OPTIONS

## Medium Roast Fillet of Irish Angus Beef

Extra supplement of €6

Served with fondant potato, parsnip purée and pearl onions & thyme jus Contains Allergen 7, 9, 11

#### **Herb Crusted Sea Bass**

Extra supplement

Served with clams & leek stew, asparagus tips and samphire

Contains Allergen 2 Clams, 3 Salmon, 7, 9, 12

#### **Pan Fried Guinea Fowl**

Extra supplement

Served with creamy barley risotto and wild mushroom sauce

Contains Allergen 6 Barley, 7, 9

### Slaney Valley Rack of Lamb Extra supplement

Served with pistachio & Parmesan crust, onion gratin, rosemary & garlic jus

Contains Allergen 6 Wheat, 7, 9



SAMPLE WEDDING MENU OPTIONS

## **DESSERTS**

## "Clayton Ballsbridge" Assiette of Desserts

Please choose 3:

Sicilian lemon tart
Baked vanilla cheesecake
Belgian chocolate tartlet
Passion fruit mousse
Belgian chocolate cheesecake
Contains Allergen 5 Almond, 6 Wheat, 7, 11

Passion Fruit Mousse
Extra supplement

**ALTERNATIVE DESSERT OPTIONS:** 

Served with berries & coulis Contains Allergen 6 Wheat, 7, 11

### Hazelnut Crème Brulée Pyramid Extra supplement

Served with butterscotch sauce and vanilla cream Contains Allergen 5 Hazelnut, 6 Wheat, 7, 8, 11

### Dark Chocolate Box Extra supplement

Served with chocolate ganache and caramel sauce Contains Allergen 6 Wheat, 7, 11

## **Lemon Tart** *Extra supplement*

Served with crème Anglaise and lemon sorbet Contains Allergen 5 Almond, 6 Wheat, 7, 11

Tea, Coffee & Chocolate Petit Fours

### OPTIONAL 5TH COURSE

Additional sorbet course can be added for a supplement per person

Sorbet Flavours

Champagne, Lemon, Lime, Tropical, Raspberry

PRICE ON REQUEST