



Dinner Options

TO START

BAKED ORGANIC GOATS CHEESE, ROASTED PECANS & FRUIT CHUTNEY

CARPACCIO OF TUNA, SHAVED FENNEL, LEMON YOGHURT

ORGANIC SMOKED SALMON, LEMON, TOMATO CONCASSE, VIRGIN OLIVE OIL

CHICKEN LIVER PARFAIT WITH HERBS AND TRUFFLES

IRISH SMOKED SALMON TERRINE WITH CRÈME FRAICHE AND FRESH ROCKET LEAVES

DUBLIN BAY PRAWNS SERVED IN AN AUTHENTIC MARIE ROSE SAUCE WITH LEMON WEDGE AND CLIPPED CHIVES

CRISP FILO BASKET -
IRISH GOATS CHEESE, TOASTED PINE NUTS, GREEN LEAVES
DRESSED IN ROAST PEPPER SAUCE

SMOKED TROUT WITH HORSERADISH CRÈME, SUN BLUSHED TOMATOES AND DELICATE RUBY CHARD

DUCK -LIVER PATE
SERVED WITH MELBA TOAST

OAK SMOKED SALMON TOPPED WITH DUBLIN BAY PRAWNS

CLONAKILTY BLACK PUDDING SERVED WITH RED ONION JAM AND CRISP MELBA TOAST

ROASTED BEETROOT WITH TOASTED WALNUTS, ORANGE SEGMENTS, ROCKET AND MIZUNI

TRADITIONAL CAESAR SALAD WITH PINE NUTS, LARDENS OF BACON, ANCHOVY AND CLASSIC CAESAR DRESSING



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Dinner Options



SORBETS

CHAMPAGNE AND PEAR

LEMON AND MINT

YOGURT AND LIME ZEST

PINK GRAPEFRUIT WITH VODKA

SOUP COURSES

CREAMY POTATO AND LEEK SOUP

SPRING VEGETABLE CONSOMMÉ

PEA & MINT SOUP

ROAST RED PEPPER SOUP

ROAST CARROT & PARSNIP SOUP

CREAM OF CAULIFLOWER, WITH MUSSELS.
ROASTED RED PEPPER, GOATS CHEESE DUMPLING

CONSOMMÉ JULIENNE CREPE





Dinner Options

ENTREES

ROAST HERB & PEPPER CRUSTED FILLET OF BEEF
SERVED WITH A RICH IRISH WHISKEY CREAM AND MUSHROOM SAUCE

OVEN ROAST MONKFISH WRAPPED IN PANCETTA AND
SERVED WITH BUTTERED VEGETABLES & CELERIAC POTATO

ROAST FILLET OF PORK SERVED WITH POACHED APRICOTS & SERVED ON A ROSTI POTATO CAKE
SERVED WITH ROAST VEGETABLES AND COLCANNON MASH

CORN-FED CHICKEN WITH A MADEIRA SAUCE SERVED ON A BED OF WILTED GREENS

MEDALLIONS OF BEEF, SHALLOT PUREE, RED WINE JUS & SLOW ROASTED TOMATO.

DUCK BREAST, CELERIAC GRATIN, BRAISED RED CABBAGE WITH APPLE & PORT WINE REDUCTION

CORN FED CHICKEN BREAST WITH PROSCUITTO, POLENTA, AND SAGE CREAM.

FILLET OF ANGUS BEEF, MARROW MAYONNAISE, ROASTED ROOT VEGETABLES AND A RED WINE REDUCTION SERVED
WITH A CELERIAC POTATO GRATIN

CANNON OF LAMB, MINT JUS, ORGANIC SPRING VEGETABLES & BOULANGER POTATOES

DUCK BREAST WITH APRICOT & PINE NUT STUFFING, COINTREAU AND ORANGE SAUCE SERVED WITH CELERIAC
POTATO GRATIN



SEAFOOD OPTION

POACHED SALMON SERVED WITH DILL SAUCE AND
ORGANIC BABY POTATOES

ROAST MONKFISH SERVED ON CHIVE MASH
WITH BLACK OLIVE & CAPER VINAIGRETTE

HERB CRUSTED ROAST COD WITH PARSLEY MASH & CREAMED LEEKS

ROAST SEA BASS, FENNEL, SAFFRON CREAM, AND PANCETTA.

FRESH LEMON SOLE WRAPPED IN FILO PASTRY ON A BED OF
CREAMED LEEKS

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Dinner Options

VEGETARIAN DISHES

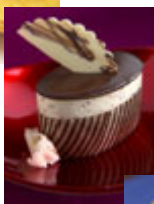
FILO PARCEL FILLED WITH SPINACH, FETA & SUNDRIED TOMATOES

COURGETTE AND AUBERGINE BAKE WITH PARMESAN CHEESE AND A TOMATO CONCASSE

ROAST RED PEPPERS, AUBERGINES AND CHERRY TOMATOES WITH MASCARPONE CHEESE IN A SAVOURY PASTRY CASE

ROAST VEGETABLE TARTLET FILLED WITH IRISH BRIE & A ROAST PEPPER CONCASSE

TARTLET OF SPINACH & CASHEL BLUE CHEESE



DESSERT

IRISH WHISKEY BREAD AND BUTTER PUDDING

SHARP LEMON TART & AUTUMN BERRIES

HAZELNUT AND PECAN TART WITH HONEY CREAM ANGLAIS

WARM PLUM TART SERVED WITH QUENELLE OF FRESH BAILEYS CREAM

BAILEYS MOUSSE

FARMHOUSE ICE CREAMS- TO INCLUDE BROWN BREAD ICE CREAM WITH SHORTBREAD

ASSIETTE OF DESSERTS:

MINI PROFITEROLE

MINI CHEESECAKE

MINI FRUIT TARTLET

ORGANIC BROWN BREAD ICE-CREAM AND RHUBARB COMPOTE

SELECTION OF IRISH FARMHOUSE CHEESES SERVED WITH FRUIT AND OAT CAKES

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FAIR-TRADE TEA & COFFEE

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HAND MADE PETIT FOURS

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