



KILLASHEE

HOTEL • SPA • LEISURE

Sample Banqueting Dinner Menus 2024

Starters – Please choose 1 Starter

Classic Caesar Salad, Baby Gem Lettuce, Crispy Parma Ham, Garlic Sourdough Crouton,
Creamy Caesar Dressing (3)(4)(7)

Creamed Spinach, Leek & Sundried Tomato Tart, Rocket Salad, Beetroot & Wholegrain
Mustard Dressing (1)(3)(4)(7)(10)

Confit Duck Spring Roll, Pickled Carrot & Cucumber, Coriander & Hoi Sin Sauce (1)(3)(4)(7)

Baked Goats Cheese Cheesecake Sundried Tomato & Pepper Biscuit, Rocket,
Fig Puree, Balsamic Dressing (1)(3)(4)(7)(10)
Soup of the Day (10)

Roast Tiger Prawn Salad, Ruby Grapefruit, Fennel & Radish Salad, Sourdough Crouton,
Marie Rose Sauce, Lemon Gel (1)(3)(4)(7)(8)

Salmon Gravlax, Focaccia Crouton, Crispy Capers, Cress, Balsamic, Apple & Dill Dressing
(3)(4)(7)

Meat – Please choose 1 Meat Option, the Meat option determines the overall price of the menu

Aged Prime Medallions of Irish Beef Fillet, Scallion Mash, Celeriac Puree, Roast Shallot and
Thyme Jus (5)(10) €73.00

Slow Roasted Prime Irish Sirloin of Beef, Chive Mash, Wild Mushroom Duxelle, Port Jus
(5)(10) €65.00

Slanney Valley Lamb Rump, Pea and Mint Puree, Garlic Mash, Black Olive and Rosemary
Jus (4,5,10) €65.00

Roast Supreme of Irish Chicken, Butternut Squash Puree, Colcannon Mash, Mustard Velouté
(5)(10) €57.00

Lemon & Thyme Marinated Loin of Irish Pork, Colcannon Mash Potato, Toffee Apple,
Wholegrain mustard Sauce (5)(7)(10) €57.00

Fish – Please choose 1 Fish Option

Spiced Fillet of Salmon, Spinach Risotto, Parmesan Crisp, Sauce Vierge (4)(10)(14)

Pan Fried Hake, Cauliflower Puree, Chive Mash, Herb Butter Sauce (4)(10)(14)

Roast Fillet of Cod, Pea Puree, Mash Potato, Champagne & Chive Sauce (4)(10)(14)

Seared fillet of Sea Bass, Cauliflower Puree, Mash Potato, Cress, Salsa Verdi (4)(10)(14)

Desserts – Please choose 1 Dessert Option

Baked Basque Cheesecake Ginger Crumb, Strawberry Sorbet (1)(3)(10)(11A)

Gourmet Chocolate Mousse, Warm Chocolate Sauce Vanilla Gelato (1)(3)(10)

Tropical Fruit Pavlova, Passionfruit Sorbet, Mascarpone Chantilly (1)(4)(10)

Vanilla Crème Brûlée, Honey Madeline, Raspberry Sorbet (1)(3)(10)

Tonka Bean Panna Cota, Morello Cherries, Chocolate Sorbet (1)

Selection of Artisan Cheese, Sourdough Crackers, Fig Chutney (3)(4)(10)

Additional Soup Course €6.00pp supplement

Cream of Roasted Tomato and Basil

Cream of Sweet Potato and Coconut

Cream of Wild Mushroom and Truffle Soup

Cream of Cauliflower and Cumin Soup

Roasted Celeriac and Chive Soup

Cream of Butternut Squash and Parmesan Soup

Additional Starter Choice €8.00pp supplement

Additional Dessert Choice €8.00pp supplement

1) Eggs 2) Molluscs 3) Gluten 4) Sulphur Dioxide 5) Celery 6) Sesame
Seeds 7) Mustard 8) Crustaceans 9) Lupin 10) Milk 11) Nuts 12) Soybeans 13) Peanut
14) Fish V) Vegetarian Option C) Coeliac Option