



IVEAGH

GARDEN HOTEL

CHRISTMAS BROCHURE

Christmas Banqueting Lunch

To Start

Homemade Soup

Served with Artisan Bread
(Gluten, Milk, Celery, Sulphites, Tree Nuts)

Classic Caesar

Bacon Lardons, Soft Boiled Egg, Aged Parmesan,
Sourdough Croutons
(Gluten, Egg, Milk, Fish, Mustard, Sulphites)

Goats Cheese

Fivemiletown Goats Cheese Mousse, Texture of
Beetroot, Candied Walnuts, Sourdough Croutons
(Milk, Nuts, Sulphites, Gluten)

Ballycotton Smoked Salmon

Wasabi Mayonaise, Avocado Puree, Pea Shoots,
Irish Soda Bread
(Gluten, Egg, Mustard, Milk, Fish)

The Main Event

Breast of Irish Chicken

Cream Mash, Butternut Squash Puree, Wild
Mushroom Sauce
(Celery, Sulphites)

Crispy Skin Salmon

Chargrilled Baby Potatoes, Asparagus, Mild Curry
Cream (Celery, Sulphites, Milk, Fish)

Roast Loin of Pork

Fondant Potatoes, Honey Glazed Carrots, Apricot
Jus (Sulphites, Celery, Milk, Fish)

Roast Sirloin of Beef

O'Mahony's Sirloin of Beef Cooked Medium, Cep
Puree, Horseradish Mash, Red Wine Jus (Celery,
Milk, Sulphites)

Turkey & Ham

Roast Turkey & Ham, Sage & Onion Stuffing,
Creamy Mash Potato, Pumpkin Puree, Cranberry
Jus (Celery, Gluten, Milk, Sulphites)

To Finish

Iveagh Garden Hotel Dessert Assiette

Lemon Meringue (Gluten, Milk, Egg)
Chocolate Marquise (Gluten, Milk, Egg)
Strawberry Cheesecake (Gluten, Milk, Sesame)

Lemon Tart

Raspberry Clotted Cream
(Gluten, Egg, Milk)

Chocolate Torte

Raspberry, Vanilla Cream
(Gluten, Egg, Milk)

Sticky Toffee Pudding

With Caramel Sauce
(Milk, Gluten, Egg, Sulphites)

**Available to groups of 50 people or more
for private events only. Private Dining
Available Subject to Room Hire and
Minimum Spend**

1 Choice Starter, 1 Choice Main, 1 Choice Dessert- €54.00pp

1 Choice Starter, 2 Choice Main, 1 Choice Dessert- €60.00pp

2 Choice Starter, 2 Choice Main, 1 Choice Dessert- €64.00pp

Christmas Banqueting Dinner

To Start

Homemade Soup

Served with Artisan Bread
(Gluten, Milk, Celery, Sulphites, Tree Nuts)

Duck Rilette

Confit Duck Rilette Leg, Mango Puree
Watercress, Black Pudding & Hamhock
Croquette, Toasted Almonds
(Nuts, Celery, Soya, Gluten, Milk, Egg, Sulphites)

Goats Cheese

Fivemiletown Goats Cheese Mousse, Texture of
Beetroot, Candied Walnuts, Sourdough Croutons
(Milk, Nuts, Sulphites, Gluten)

Crayfish Bowl

North Atlantic Crayfish Tail, Baby Gem, Irish
Whiskey, Mary Rose Sauce, Irish Soda Bread
(Milk, Crustacean, Egg, Mustard, Gluten)

The Main Event

Breast of Irish Chicken

Cream Mash, Butternut Squash Puree, Wild
Mushroom Sauce
(Celery, Sulphites)

Crispy Skin Salmon

Chargrilled Baby Potatoes, Asparagus, Mild Curry
Cream
(Celery, Sulphites, Milk, Fish)

Rump of Lamb

Crushed Sweet Potatoes & Turnip, Garlic Puree,
Sherry Jus
(Milk, Sulphites, Celery)

Roast Sirloin of Beef

O'Mahony's Sirloin of Beef Cooked Medium, Cep
Puree, Horseradish Mash, Red Wine Jus
(Celery, Milk, Sulphites)

Turkey & Ham

Roast Turkey & Ham, Sage & Onion Stuffing,
Creamy Mash Potato, Pumpkin Puree, Cranberry Jus
(Celery, Gluten, Milk, Sulphites)

To Finish

Iveagh Garden Hotel Dessert Assiette

Lemon Meringue (Gluten, Milk, Egg)
Chocolate Marquise (Gluten, Milk, Egg)
Strawberry Cheesecake (Gluten, Milk, Sesame)

Lemon Tart

Raspberry Clotted Cream
(Gluten, Egg, Milk)

Warm Apple Crumble

Creme Anglaise, Strawberry, Vanilla Ice Cream
(Gluten, Egg, Milk)

Deconstructed Mixed Berry Cheesecake

(Milk, Gluten, Sulphites)

**Available to groups of 50 people or more for
private events only. Private Dining Available
Subject to Room Hire and Minimum Spend**

1 Choice Starter, 1 Choice Main, 1 Choice Dessert- €70.00pp

1 Choice Starter, 2 Choice Main, 1 Choice Dessert- €75.00pp

2 Choice Starter, 2 Choice Main, 1 Choice Dessert- €82.00pp

A minimum spend policy is in place for all private events over the Christmas period.

Minimum spend for your event includes:

- Room Hire
- Pre-Paid Dining Requirements
- Pre-Booked Beverage Spend

