



Dublin Castle Menus

Breakfast Menus

Breakfast Menu 1

Freshly Squeezed Juices

Selection of Croissants, Danish Pastries, Homemade Brown Bread, Orange & Cranberry Scones with Strawberry Conserve & Thick Cut Marmalade

Selection of Teas and Freshly Brewed Coffee

Breakfast Menu 2

Freshly squeezed Juices

Warm Lemon Griddled Crumpets, Raspberry Scones, Almond Croissants with Strawberry Conserve & Thick Cut Marmalade

Selection of Teas and Freshly Brewed Coffee

Breakfast Menu 3

Freshly Squeezed Juices

Mini Filled Bagels with Cream Cheese & Smoked Salmon

Mini Croissants with Ham & Brie

Mini Pain au Chocolate

Mini Cinnamon & Raisin Scones with Clotted Cream & Raspberry Conserve

Selection of Teas and Freshly Brewed Coffee

Breakfast Menu 4 (seated)

Freshly Squeezed Juices

Choose 1

Smoked Irish Salmon with Scrambled Free Range Eggs & Snipped Chives

Lamb's Kidneys with Bacon & Fried Free Range Eggs

Full Irish Breakfast of Grilled Bacon, Sausages, Black & White Pudding, Fried Free Range Egg, Grilled Tomato & Sauté Mushrooms

Pancake Stack with Grilled Bacon & Maple

Toast & Conserves

Selection of Teas and Freshly Brewed Coffee

Breakfast Menu 5 (Plated Buffet)

Granola with Greek Yoghurt & Mixed Berry Stew

Selection of Cured Meats with Sweet Breads

Irish Cheese Platter

Assortment of Cut Seasonal Fruit

Warm Croissants & Brioche

Selection of Teas and freshly brewed Coffee

Additional Breakfast Items

Mineral Waters

Glass of Bucks Fizz

Bloody Mary

Juices Selection Include:

Fresh Orange Juice

Apple & Cranberry Juice

Revitaliser (Apple juice, Mango, Passion Fruit, Mixed Berries & Orange juice)

Strawberry & Mixed Berry Smoothie (Apple Juice, Raspberries & Blackberries, Bananas, low fat Yoghurt & Semi-Skimmed Milk)

Detox Juice (Freshly Squeezed Oranges, Lemon, Lime & Pink Grapefruit)

Morning Coffee

Warm Blueberry, Bran & Yoghurt & Zucchini & Walnut Muffins

Double Chocolate Chip Cookies

Homemade Hob Knobs with Sweet Oat Crust

Selection of Teas and Freshly Brewed Coffee

Afternoon Tea

Selection of Finger Sandwiches & Bite Wraps

Lime Curd & Raspberry Tartlets

Lemon Polenta Cake

Drop Scones with Mascarpone Cream Cheese, Lemon & Berry Compote

Lemon Bread

Passion Fruit & Coconut Mousse

Selection of Teas and Freshly Brewed Coffee

Canapé Selection

Please choose a selection of 6

Served Cold

Vodka Cured Gravavlax on Bilini

Herb Rolled Goats Cheese with Spiced Pear Chutney

Smoked Salmon Wrapped Langoustine Skewers

Sushi with Pickled Ginger & Wasabi

Tuna Tartare on Guinness Bread

Macadamia & Banana Chip crusted Shrimp, mild green Curry Coulis

Organic Chicken Tandoori Chicken Skewers with Tomato Chutney & Minted Yoghurt

Pastrami & Mustardised Fruit Crostini

Shredded Lemon Organic Chicken with Chervil Toast

Roasted Peppers & Parmesan on Tapenade Crostini

Maple Cured Salmon with Spiced Almonds

All Spice Brioche filled with Cantaloupe & Chicken Salad

Oyster Shooter with Lemon & Lime, Chilli & Ginger Broth

Terrine of Foie Gras on Brioche with Fig Chutney

Skewered Beef Carpaccio with Pickled Bretonne Onion

Smoked Chicken Boudin with Red Onion Marmalade

Smoked Duck with Chestnut Mousse on Rye

Roast Mediterranean Vegetable Rilette

Served Hot

Seared Scallop Croute with Sauce Vierge

Chargrilled Fillet Mignon with Tomato Chutney

Grilled Goats Cheese Croute

Seared Carpaccio of Salmon

Oyster Rockefeller
Herbed Crab Cakes
Mini Herbed Lamb Cutlet with Crushed Mint, Garlic & Parmesan
Rare Beef on Mini Yorkshire Pudding with Horseradish
Baked Filo Crown with yellow Curry of roast Pumpkin
Shrimp Dumpling with Toasted Banana and Macadamia Nut Crust

Party Nibbles Selection

Please choose selection of 6

Chicken Satay Skewers with Spicy Peanut Sauce
Vietnamese Style Meatballs with Dipping Sauce
Mini Lamb Burgers with Mint Raita
Fish & Chip Cornets with Tartare Sauce (€80 extra per 40 guests)
Mini Cheese Burger with Pickle & Ketchup
Mini Soup Shot with Mini Wholemeal Scone (v)
Spicy Cajun Wings with a Salsa Dip
Smoked Chicken & Leek Tartlet
Lamb Kofta Skewer, Mint Raita
Almond Dusted Prawn Skewer
Wild Mushroom Bouchees (v)
Warm Potato, Red Onion & Basil Frittata
Honeyed Mini Pork Ribs

Served Cold

Mini Bruschetta with....

Buffalo Mozzarella and Marinated Anchovy Fillets
Parma Ham with Melon Salsa
Slow Roast Tomato and Black Olive Tapenade
Goats Cheese and Sweet Pepper Compote

Mini Flour Tortilla Wrap with...

Satay Chicken & Oriental Vegetables
Brie & Cranberry (warm)
Goats Cheese, Roast Vegetables & Red Onion Marmalade

Parma Ham & Black Olive Parmiers
Avocado & Goats Cheese Crostini
Dill Scones with Smoked Salmon and Lemon Crème Fraiche
Sesame Puffs with Smoked Salmon & Cream Cheese
Parmesan & Black Olive Shortbreads with Cherry Tomato & Feta
Roast Artichoke and Sunblushed Tomato wrapped in Parma ham
Smoked Salmon, Cucumber & Caper Tartare wrapped in Nori

Mini Meals

Please choose 4 dishes

Served Hot

Mini Irish Stew
Mini Chicken & White Bean Cassoulet with Shitake Mushrooms & Smoked Bacon
Mini Sweet Potato & Chilli Soup with Wholegrain Scone
Mini Seafood Chowder with warm Soda Bread
Mini Beef Bourguignon with Saffron Rice
Mini Toulouse Sausage & Bean Cassoulet
Mini Shepherds Pie
Mini Cottage Pie
Mini Fish Pie
Mini Moroccan Lamb Tagine with Cous Cous & Flat Bread
Mini Beef & Guinness Casserole
Midi Lamb Burger with Mint Raita caramelised White Onion
Bangers & Mash With Onion Gravy
Thai Green Chicken Curry with Pilau Rice
Fish & Chip Cornet with Tartare Sauce
Midi Beef Burger with Gherkin & Ketchup
Mini Suppli

Served Cold

Potted Salmon Rilette
Vermicelli Noodle Salad with Teriyaki Chicken
Gazpazo with Mini Bread Stick
Sushi & Norimaki Selection
Mini Caprese
Mini Antipasto

Lunch Menus

Fork Buffet (cold)

Dalkey Mustard & Wild Honey Baked Gammon

Roast Herb Infused Crown of Turkey with Cranberry & Port Stew

Salmon & Caper Rilette with Crème Fraiche

Serrano Ham wrapped Chicken, Shitake Mushroom & Pine Nut Terrine with Red Onion Marmalade

Duck Liver Parfait with Crisp Pancetta & Orchard Fruit Relish & Melba Curl

Radicchio, Rocket, Candied walnut, Gorgonzola & Pear

Yellow Pepper, Fennel, French Beans, & Baby Spinach with a Tarragon Dressing

Petit Pois, Mint, Feta Cheese, Bacon Lardons & Lemon Oil

Chocolate Truffle Torte with Butterscotch Sauce

Date & Armagnac Pudding with Sauce Anglaise

Spiced Banana Soufflé with Rum & Raisin Caramel

Cappuccino Cheesecake with Walnut Brittle, Sauce Crème Cafe

Selection of Teas and freshly brewed Coffee

Fork Buffet (Hot & Cold)

Chargrilled Chicken Cacciatore (Chicken with Tomatoes, Garlic, Oregano and buffalo mozzarella)

Grilled Dorn of Salmon with Sauce Vierge

Warm Caponata (Mix of Roast Aubergine, Diced potato, butternut Squash, Tomato concasse, garlic and Basil)

Selection of Cured meats to include Chorizo, Salamis, Westphalian ham

Baby Boiled Potatoes with Toasted Almond and Lemon Pesto

Salad of Rocket, Black Olives, Parmesan shavings, Cherry tomatoes, fresh Cherries and olive oil

Roast Pimento and Green Bean Salad

Salad Of Tossed fennel, Celery, Orange and Walnut

Selection of Brown and Rustic breads

Blackberry and Apple Crumble with Sauce Anglaise

Lunch Menu (Seated)

Starters Selection

Crab & Avocado Potato Mille Feuille with Gazpacho & Chive Vinaigrette

Poached Chicken Salad with Tarragon Leaf, Goats Cheese

& Red Grape Relish

Tartlet of Smoked Haddock with Spinach Hollandaise

Carpaccio of Beef with Argula, Parmesan Shavings & Thyme Oil

Entrees

Braised Shank of Lamb with Roasted Root Vegetables,

Whipped Potatoes, Honey & Rosemary Jus

Roast Rack of Pork with Smoked Onion Stew, Sauté New Potatoes

Fillet of Beef with Claret Jus, Melange of Vegetables & Pommes Rosti (€3 supplement)

Seared Loin of Tuna on a warm Salad Niçoise

Chargrilled Supreme of Cornfed Chicken with Ratatouille,

Crisp Pancetta & Fondant Potatoes

Desserts

Fresh Raspberry & Almond Eve's Pudding with Honey Ice Cream

Muscat Poached Pear with Chocolate & Hazelnut Gratin

Date & Armagnac Tart with Crème Fraîche

Apple & Cinnamon Cake with Calvados Ice Cream & Vanilla Anglaise

Double Chocolate Truffle Cake with Chantilly Cream & Butterscotch Sauce

Selection of Teas and freshly brewed Coffee

Lunch Menu (non interrupted)

Selection of Gourmet Sandwiches & Wraps

Sweet Platter of Mini Pear & Walnut Tart Tatin, Lemon Tartlet with Fresh Raspberries, Trian of

Strawberry Shortcake

Cut Fruit Platter

Selection of Teas and freshly brewed Coffee

Dinner Menu

Starters

Baked Filo of Goats Cheese on a Pimento Vinaigrette
Yorkshire Pudding with Foie Gras & Red Onion Jus
Smoked Salmon with Wasabi Potato Salad, Frizzled Leeks
& Chive Oil
Smoked Chicken & Apple Salad with Chinese Leaf,
Sprouts, Sesame Seeds, Lemon & Soy Dressing
Top Hat Ravioli of Lobster & Crab with Tian of Organic Fennel &
Celeriac, Roast Lobster Oil
Seared Sea bass with Grilled Aubergine & Fennel Compote,
Tomato & Olive Oil Emulsion
Salmon & Caper Rilette with Dressed Greens & Basil Oil
Mille Feuille of Slow Roast Tomatoes with Roast Garlic,
Parmesan Shavings, Pine Nuts & Virgin Olive Oil

Main Courses

Peppered Duck Breast with Wild Mushroom Risotto Cakes
Roast Fillet of Beef with Port –glazed Shallots, Sweet Potato
& Aubergine Caponata
Ballontine & Roast Supreme of Guinea Fowl with Pistachio Mousse,
Bavarian Cabbage & Pommes Fondant
Fillet of Rabbit Roasted in Parma Ham with Fennel Confit
& Chorizo Oil
Grilled Fillet of Wild Irish Salmon with Sauce Vierge
& a Panache of Vegetables
Roast Quail with Sage & Braised Spring Vegetables
Roast Rack of Lamb with Boulangere Potatoes,
Roasted Root Vegetables & Madeira Jus
Fillet of Pork wrapped in Smoked Pancetta & Clonakilty Black
Pudding Farce, Sweet Apple Galette & Cider Jus
Wild Mushroom, Red Onion, Mozzarella & Potato Strudel
with Mushroom Essence (v)
Sunblushed Tomato & Ricotta Soufflé with Rocket
& Fresh Basil Pesto (v)
Tomato & Courgette Risotto (v)

Desserts

Chocolate Fondant, Vanilla Ice Cream & Orange Stew
Caramelised Apple Tart Tatin with Cardamom & Vanilla Crème Fraîche
Five –Spice Plum Filo Purses with Chocolate Soufflé, Lemon Parfait, Plum Jus
Apple, Prune & Zabaglione Tart
Panna Cotta with Spiced Oranges
Blueberry Fool with Hazelnut Tuille
Rhubarb & Ginger Cheesecake with Rhubarb Compote

Optional extra courses

Soups

Roast Plum Tomato & Bell Pepper Soup with Basil Oil
Cream of Sweet Potato flavoured with Chilli
Cream of Mushroom & Chive with Rosemary Oil
Roast Carrot & Honeyed Parsnip
Cream of Lettuce & Herbs with Stilton Quenelles
A Minestrone of Shellfish

Fish Courses

Saffron Scented Sea bass with Warm Beetroot & Potato Salad
Grilled Seafood Boudin with Warm Tomato Coulis
Seared Supreme of Salmon on a Pea Puree with Red Pepper Jus
Paupiette of Lemon Sole with Lobster Mousse
Brochettes of Langoustine Diana
Tiger Prawn Chermoule Sauté

Palate Cleansers

Lime Sorbet
Passion Fruit Curd
Granite of Lemon & Thyme

Irish Artisan Cheeseboard Smoked Gubeen, Crozier Blue, Cooleeney , Fig Compote
French Cheeseboard Brie de Mieux, St Agur, Compté, Fig Compote