

IVEAGH GARDEN HOTEL MENUS



IVEAGH
GARDEN HOTEL

Savour our delectable sharing boards, the perfect accompaniment to a superb evening in Elle's..

Option A

€12.50 per person

Worcester Glazed Cocktail Sausages (Gluten, Fish) Spicy Chicken Wings (Gluten, Fish) Vegetable Spring Rolls (Egg, Soya, Peanut, Gluten, Sulphites, Sesame) Sweet Potato Fries (Gluten, Egg, Mustard)

Option B

€14.50 per person

Worcester Glazed Cocktail Sausages (Gluten, Fish) Spicy Chicken Wings (Gluten, Fish) Vegetable Spring Rolls (Egg, Soya, Peanut, Gluten, Sulphites, Sesame) Sweet Potato Fries (Gluten, Egg, Mustard) Mini Angus Sliders (Gluten, Egg, Mustard, Milk, Sulphite) Chicken Goujons (Gluten, Egg, Mustard, Milk, Sulphite)

Option C

€16.50 per person

Worcester Glazed Cocktail Sausages (Gluten, Fish) Spicy Chicken Wings (Gluten, Fish) Vegetable Spring Rolls (Egg, Soya, Peanut, Gluten, Sulphites, Sesame) Sweet Potato Fries (Gluten, Egg, Mustard) Mini Angus Sliders (Gluten, Egg, Mustard, Milk, Sulphite) Chicken Goujons (Gluten, Egg, Mustard, Milk, Sulphite) Filo Prawns (Gluten, Sulphite, Egg, Crustaceans) Hummus & Pita Bread (Gluten, Soya, Sesame)

Served with a selection of dips



IVEAGH GARDEN SHARING PLATTERS



Add a touch of class to your next event with our exceptional canapé options...

Ballycotton Oak Smoked Salmon on Brown Soda Bread with a Wasabi & Trout Caviar (Gluten, Fish, Milk)

Duck Liver Mousse with Poached Pear Relish (Gluten, Sulphites, Milk)

Goat Cheese with Pickled Beetroot & Candied Walnuts (Gluten, Milk, Sulphites)

Asian Beef with Toasted Sesame Seed, Soya & Coriander (Gluten, Soya, Sesame, Sulphites)

Dressed Crab (Crustaceans, Gluten, Egg)

Tandoori Chicken with Mango Chutney & Yoghurt (Milk, Gluten)

Mediterranean Vegetable Tartar with Pesto & Sourdough Crouton (Gluten, Nuts, Milk)

Heirloom Tomato, Buffalo Mozzarella & Donegal Rapeseed Oil (Milk, Gluten)

Prawn Spring Roll with Thai Basil (Gluten, Crustaceans, Sulphites)

Grilled Chicken Caesar (Gluten, Egg, Mustard, Fish, Sulphites)

Any 4 €19.50 per person Any 5 €21.50 per person

VEAGH GARDEN CANAPÉS

Bowl Dining

Braised Beef Stroganoff with Pilaf Rice & Caper Berry
(Sulphites, Milk, Mustard)

Chicken with Chorizo & Herb Cream with Saffron Rice
(Milk)

Crispy Skinned Salmon with Chargrilled New Potato &
Salsa Verde (Fish)

Seafood Pie with Creamy Mash Potato & Pea Shoots (Fish,
Crustaceans, Milk, Molluscs)

Chicken Curry (Milk, Sulphites)

Prawn Thai Green Curry with Lemon Rice (Crustaceans,
Soya, Sesame, Sulphites)

Penne Pasta with Wild Mushroom, Parmesan Cheese &
Truffle Oil (Gluten, Milk, Egg)

Traditional Irish Stew with Fresh Parsley (Sulphites)

Shepherds Pie with Root Vegetables (Sulphites, Milk, Celery)

2 Choice, 2 Bowls per person - €19.50 per person

3 Choice, 3 Bowls per person - €25.50 per person

Gourmet Sandwiches

Egg & Cucumber Cress
(Gluten, Egg, Milk)

Beef, Horseradish & Red Onion Marmalade
(Gluten, Sulphites, Milk)

Chicken Caesar (Gluten, Egg, Mustard, Fish)

Heirloom Tomato, Buffalo Mozzarella, Pesto & Mix Leaf (Gluten,
Milk, Nuts)

Pastrami with Wholegrain Mustard Mayonnaise
(Crustaceans, Gluten, Egg)

Ham & Cheese with Branston Pickle
(Milk, Gluten)

Open Sandwiches

Smoked Salmon (Gluten, Milk, Fish)

Crab & Crayfish (Gluten, Egg, Crustaceans, Fish, Mustard)

Five Mile Town Goat Cheese
(Gluten, Milk, Nuts, Sulphites)

Coronation Chicken (Gluten, Egg, Milk)

Avocado, Heirloom Tomato, Pesto & Buffalo Mozzarella
(Gluten, Milk, Nuts)

4 Choice - €10.50 per person (with Soup €15.95 per person)

When planning the perfect meeting or conference, it is vital that your guests enjoy delicious snacks...

Refreshment Break Packages

Freshly brewed Tea, filtered Coffee & Biscuits
(Milk, Gluten, Egg) - €4.95 per person

Freshly brewed Tea, filtered Coffee & Homemade Scones
(Milk, Gluten, Egg) - €6.95 per person

Freshly brewed Tea, filtered Coffee & Pastries
(Milk, Gluten, Egg) - €6.95 per person

Breakfast & Light Snacks

Smoked Salmon & Cream Cheese Bagel
(Gluten, Sulphites, Milk, Fish, Egg) - €10.50 per person

Bacon Bap with Ballymaloe Relish
(Gluten, Sulphites, Milk) - €8.00 per person

Ham & Cheese Croissant
(Milk, Gluten, Egg, Sulphites) - €8.00 per person

Sausage Rolls (Milk, Gluten, Egg, Sulphites) - €6.00 per person

Mini Muffins (Milk, Gluten, Egg) - €5.50 per person

Granola Pots (Milk, Gluten, Nuts) - €8.00 per person

Overnight Oats (Milk, Gluten, Nuts) - €7.00 per person

Fruit Pots (Milk, Gluten, Nuts) - €5.50 per person

Full Continental Breakfast - €19.50 per person



IVEAGH GARDEN REFRESHMENT BREAKS

To Start

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

Classic Caesar

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

Goats Cheese

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

Ballycotton Smoked Salmon

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

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
(Sulphites, Celery, Milk, Fish)

Roast Loin of Pork

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

Beef Cheek

8 Hour Slow Cooked Beef Cheek, Cream Mash, Heritage
Carrots, Garlic and Onion Puree, Pearl Onion Jus
(Celery, Milk, Sulphates)

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

Caramel Sauce
(Milk, Eggs, Gluten, Sulphites)

*(All Main Courses served with Roasted Roots Vegetables and
Baby Potatoes)*

*Available to groups of 20 or more. Private dining also available
subject to room hire charge.*

BANQUETING LUNCH

1 Choice Main, 1 Choice Dessert
€32.00 per person

1 Choice Starter, 1 Choice Main
€35.00 per person

1 Choice Starter, 1 Choice Main, 1 Choice Dessert
€39.00 per person

1 Choice Starter, 2 Choice Main, 1 Choice Dessert
-€45.00 per person

2 Choice Starter, 2 Choice Main, 1 Choice Dessert
- €49.00 per person



LUNCH - IVEAGH GARDEN BANQUETING

BANQUETING DINNER

1 Choice Starter, 1 Choice Main, 1 Choice Dessert
€49.00 per person

1 Choice Starter, 2 Choice Main, 1 Choice Dessert
€55.00 per person

2 Choice Starter, 2 Choice Main, 1 Choice Dessert
€59.00 per person



To Start

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

Duck Rilette

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

Crayfish Bowl

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

Goats Cheese

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

The Main Event

O'Mahony's Sirloin of Beef

Cooked Medium, Cep Puree, Horseradish Mash, Red Wine Jus
(Sulphites, Milk, Celery)

Roast Fillet of Hake

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

Breast of Irish Chicken

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

Rump of Lamb

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

To Finish

Warm Apple Crumble

Crème Anglaise, Strawberry, Vanilla Ice Cream
(Gluten, Milk, Eggs)

Lemon Tart

Raspberry Clotted Cream
(Gluten, Egg, Milk)

Deconstructed Mixed Berry Cheesecake

(Gluten, Milk, Sulphites)

Iveagh Garden Hotel Dessert Assiette

Lemon Meringue (Gluten, Milk, Egg)

Chocolate Marquise (Gluten, Milk, Egg)

Strawberry Cheesecake (Gluten, Milk, Sesame)

*(All Main Courses served with Roasted Roots Vegetables and
Baby Potatoes)*

Available to groups of 20 or more.

Private dining also available subject to room hire charge.

IVEAGH GARDEN BANQUETING - DINNER

IVEAGH GARDEN BUFFET LUNCH & DINNER

SALADS (Choose 3)

Classic Caesar
(Egg, Milk, Gluten, Mustard, Sulphite, Fish)

Baby Potato with Wholegrain Mustard & Scallions
(Mustard)

Heirloom Tomato with Buffalo Mozzarella & Basil
(Milk)

Asian Rice Salad with Soya Sauce & Coriander
(Soya, Sulphites, Sesame, Peanuts)

Gold River Mixed Leaves with House Dressing
(Mustard)

Mixed Beans with Balsamic Dressing, Fregola Pasta with
Grilled Artichoke, Cherry Tomato & Rocket
(Gluten, Egg, Milk)

Quinoa, Tender Stem Broccoli & Pomegranate Minted
Couscous with Mediterranean Vegetables, Red Cabbage
Slaw
(Egg, Mustard)

All options are served with your choice of 2 of the below

Minted Baby Potatoes
Roasted Root Vegetables with Rosemary Pilaf Rice
(Sulphites)
Creamed Potato (Milk)

MAINS (Choose 2)

Braised Beef Stroganoff
(Milk, Sulphites)

Chicken with Chorizo & Herb Cream
(Milk)

Chicken Curry
(Milk, Sulphites)

Thai Green Prawn Curry
(Sulphites, Crustaceans, Soya, Sesame)

Crispy Skin Salmon with Mediterranean Vegetables &
Chive Cream
(Fish)

Traditional Irish Stew
(Sulphites)

Sea Trout with Couscous & Salsa Verde
(Fish)

Beef Bourguignon with Red Wine, Button Mushrooms &
Pearl Onion
(Sulphites, Mustard, Celery)

€29.00 per person

Add Dessert Assiette - €36.00 per person

Available to groups of 20 or more. Private dining also available subject to room hire charge.

Savour the summer on our beautiful garden terrace with a delicious barbeque...

BBQ Option A

Pork & Leek Sausage in a Red Onion Marmalade

(Gluten, Sulphites)

8oz Beef Burger

(Gluten, Eggs)

Spicy Chargrilled Sweetcorn

(Milk)

Baked Potato

Red Cabbage Slaw

(Eggs, Mustard)

Mix Leaf Salad with Feta Cheese, Tomato & Red Onion

(Milk)

€23.00 per person

BBQ Option B

All items in Option A plus

Peri Peri Chicken Burger

(Gluten, Milk)

Veggie Burger

(Milk, Soy, Gluten, Eggs)

Caesar Salad

(Gluten, Fish, Eggs, Mustard, Milk,)

Quinoa Salad

(Milk)

€28.00 per person



IVEAGH GARDEN BARBEQUES