



## Farmleigh 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

Lambs Kidneys with Bacon & Fried Free Range Eggs

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

Grilled Tomato & Saute 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

### **Canape Selection**

Please choose a selection of 6

### **Served Cold**

Vodka Cured Gravdax on Bilini

Herb Rolled Goats Cheese with Spiced Pear Chutney

Smoked Salmon Wrapped Langoustine Skewers

Sushi with Pickled Ginger & Wasabi

Tuna Tartara on Guinness Bread

Macadema & 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 Canteloupe & 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 Macademia 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 Rayita  
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 Ryaita  
Almond Dusted Prawn Skewer  
Wild Mushroom Bouchee (v)  
Warm Potato, Red Onion & Basil Fritata  
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 Bourguignonne 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 Rajita 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 Fraîche  
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 Souffle 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 Dorne 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 Anglais

## 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, Saute 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, Tian 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 Seabass 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 Panach 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 Souffle with Rocket  
& Fresh Basil Pesto (v)  
Tomato & Courgette Risotto (v)

### Desserts

Chocolate Fondant, Vanilla Ice Cream & Orange Stew  
Caramelised Apple Tart Tatin with Cardamon & Vanilla Crème Fraiche  
Five –Spice Plum Filo Purses with Chocolate Souffle, 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 Seabass 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 Saute

#### **Palate Cleansers**

Lime Sorbet  
Passion Fruit Curd  
Granite of Lemon & Thyme

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