

STARTERS

Classic Chicken & Mushroom Vol au Vent

6,7,12

Crispy Caesar Salad

With Garlic Crutons, Crispy Chopped Bacon, Shaved Parmesan & Caesar Dressing
6,7,8,11

Goat's Cheese, Tomato & Red Onion Bruschetta

with Pesto Dressing

2,7

SOUPS

Cream of Vegetable

5,7

Potato & Leek

7,12

Sweet Potato & Butternut Squash

7,12

Banqueting DINNER

2 COURSES €32.00

3 COURSES €38.00

4 COURSES €42.00

SET MENU €30.00



Allergens

- 1 - Celery
- 2 - Gluten
- 3 - Crustaceans
- 4 - Eggs
- 5 - Fish
- 6 - Lupin
- 7 - Dairy
- 8 - Mollusc
- 9 - Mustard
- 10 - Nuts
- 11 - Peanuts
- 12 - Sesame Seeds
- 13 - Soya
- 14 - Sulphur Dioxide

Minimum order of 30 Adults *

MAIN COURSE

Roast Chicken Breast

With Seasonal Vegetables, Creamy Mash & Rich Roast Gravy
6,7,8,12

Baked Atlantic Salmon

Served on a Creamy Mash with a Chablis Cream Sauce
1,3,7,12

Slow Cooked Prime Irish Beef

With Roast Potatoes & Mash Served with a Rich Roast Gravy
7,8,12

Traditional Turkey & Ham

With a Herb & Onion Stuffing Served with a Rich Roast Gravy
6,7,8,12

Lemon & Chive Crusted Fillet of Cod

Served with a Butter Caper Sauce
1,3,7,12

Slow Cooked Lamb Shank + €3 supp p/p

With Roast Potatoes & Mash Served with a Rich Roast Gravy
6,7,8,12

Banqueting

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4 COURSES	€42.00
SET MENU	€30.00



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DESSERTS

Cheesecake

Served with Seasonal Coullis & Cream
6,7,8

Warm Chocolate Brownie

With Vanilla Ice-cream & chocolate sauce
6,7

White Chocolate & Raspberry Roulade

With Fresh Strawberry Coullis
7,11

Pillo Assiette Selection of Dessert

Served with Passion Fruit & Raspberry Coullis
5,6,7,8,11

Banqueting MENU

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SET MENU

€30.00



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Minimum order of 30 Adults *

How it works:

Set Menu

Soup of the Day

Roast Chicken Breast with a Rich Roast Gravy

Fresh Cream Filled Profiteroles

*There is no choice on this menu

2 Course

- If opting for a starter and mains you would pre choose (1) starter and (2) main course's for your menu on the evening.
- If opting for mains and dessert you would pre choose (2) main course's and (1) dessert for your menu on the evening.

3 Course

Pre choose (1) Starter, (2) main course's and (1) dessert for your menu on the evening.

4 Course

Pre choose (1) Starter, (1) Soup, (2) main course's and (1) dessert for your menu on the evening.

All options served with Tea & Coffee

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SET MENU	€30.00



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Minimum order of 30 Adults *

Banqueting

A large, stylized 'MENU' graphic in white and blue, overlaid on a background image of a wooden tray with fresh vegetables and bread. The word 'Banqueting' is written in a blue, sans-serif font above the 'MENU'.