

# Banqueting Menu by Pillo Hotel Ashbourne



## Starters

Classic Chicken & Mushroom Vol au Vent

Crispy Caesar Salad  
With Garlic Croutons, Chopped Bacon, Shaved Parmesan and Caesar Dressing

Smoked Chicken & Red Onion Lattice  
With Coriander Cream and Tossed Rocket leaves

Sliced Caprese Salad  
With Mozzarella Tossed Rocket Salad and Basil Pesto Dressing

Rosette of Melon  
With Plum & Honey Compote

Goat's Cheese, Tomato & Red Onion Bruschetta with Pesto Dressing

## Soups

Cream of Vegetable

Potato and Leek

Rich Tomato and Basil

2 courses - €25.00

3 courses - €28.00

4 courses - €32.00

Set Menu - €19.00

# Menus by Pillo Hotel Ashbourne



## Main Courses

Roasted Striploin of Irish Beef  
With Roast Potatoes & Mash Served with Rich Roast Gravy

Roast Chicken Supreme  
With Herb Stuffing, Spring Onion Mash & Café Au Lait Sauce

Traditional Roast Turkey & Ham  
With a Herb & Onion Stuffing Served With Rich Roast Gravy

Baked Atlantic Salmon  
Served On a Chive Mash with a Chablis Cream Sauce

Lemon and Chive Crusted Fillet of Cod  
Served with a Butter Caper Sauce

Roasted Fillet of Seabass (€3.00 supplement per person)  
With lemon tossed baby spinach served with a rich tomato compote

Baked Fillet of Beef Wellington (€7.00 supplement per person)  
With Mushroom and Garlic Tapenade in Puff Pastry, Served with a Burgundy Jus

Roasted Rack of Wicklow Lamb (€7.00 supplement per person)  
With Herb and Sun-Dried Tomato Crust Served With a Rosemary jus

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## Desserts

Traditional Apple Crumble  
Served With a Vanilla Ice Cream

Strawberry, Lemon or Bailey's Cheesecake  
Served with strawberries coulis and cream

Warm Apple Pie  
Served With Vanilla Ice Cream in a Wafer Basket and Raspberry Quenelle of Cream

Chocolate Cream Filled Profiteroles  
With Chocolate Sauce and Strawberries

Homemade Sweet Banoffee Pie  
With Fresh Bananas and Whipped Cream Served With Chocolate Rolls

Individual Fresh Fruit Pavlova  
With Fresh and Strawberry Coulis

Pillo Assiette Selection of Desserts (€3.00 supplement per person)  
Served With Passion Fruit and Raspberry Coulis