



IVEAGH

GARDEN HOTEL

Iveagh Garden Hotel Menu Brochure





Sharing Platters Menu

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

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, Sulphites)
 Chicken Goujons (Gluten, Egg, Mustard, Milk, Sulphites)

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, Sulphites)
 Chicken Goujons (Gluten, Egg, Mustard, Milk, Sulphites)
 Filo Prawns (Gluten, Sulphites, Egg, Crustaceans)
 Hummus & Pita Bread (Gluten, Soya, Sesame)



Canapés Menu

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

Choose any 4 canapés for
€19.50 per person

Choose any 5 canapés for
€21.50 per person

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, Sulphites, Milk)

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

Dressed Crab
(Gluten, Egg, Crustaceans)

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

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

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

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

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





Bowl Dining Menu

Best suited for informal events with a mixture of seating & Standing

2 Choices, 2 Bowls- €19.50 per person

3 Choices, 3 Bowls- €25.50 per person

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 Potatoes & 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)

Gourmet Sandwiches

4 Choices- €10.50 per person

4 Choices with Soup- €15.95 per person

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)





Refreshment Breaks & Breakfast Menu

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

Freshly Brewed Tea, Filtered Coffee & Biscuits- €4.95pp
(Milk, Gluten, Egg)

Freshly Brewed Tea, Filtered Coffee & Homemade Scones- €6.95pp
(Milk, Gluten, Egg)

Freshly Brewed Tea, Filtered Coffee & Pastries- €6.95pp
(Milk, Gluten, Egg)

Breakfast & Light Snacks

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

Bacon Bap & Ballymaloe Relish- €8.00pp
(Gluten, Sulphites, Milk)

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

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

Mini Muffins (Milk, Gluten, Egg)- €5.50pp

Granola Pots (Milk, Gluten, Nuts)- €8.00pp

Overnight Oats (Milk, Gluten, Nuts)- €7.00pp

Fruit Pots (Milk, Gluten, Nuts)- €5.50pp

Full Continental Breakfast- €14.50 per person

Hot Buffet Breakfast- €19.50 per person

Banqueting Menu- Lunch

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

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

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

Ballycotton Smoked Salmon

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

The Main Event

(All Main Courses are Served with Roasted Root
Vegetables and Baby Potatoes)

Breast of Irish Chicken

Cream Mash, Butternut Squash Purée, 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 & Onion Purée, Pearl Onion Jus
(Celery, Milk, Sulphites)

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, Egg, Gluten, Sulphites)

Banqueting Lunch Options

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 Choices Main & 1 Choice
Dessert- €45.00 per person

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



Banqueting Menu- Dinner

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

To Start

Homemade Soup with Artisan Bread

(Gluten, Milk, Celery, Sulphites, Tree Nuts)

Duck Rillette

Confit Duck Rillet Leg, Mango Purée,
Watercress, Black Pudding & Hamhock
Croquettes, 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, Crustaceans, Egg, Mustard, Gluten)

Goats Cheese

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

The Main Event

(All Main Courses are Served with Roasted Root Vegetables
and Baby Potatoes)

O'Mahony's Sirloin of Beef

Cooked Medium, Cep Purée, 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 Purée, Wild Mushroom
Sauce
(Celery, Sulphites)

Rump of Lamb

Crushed Sweet Potatoes & Turnips, garlic Purée, Sherry Jus
(Milk, Sulphites, Celery)

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)

Warm Apple Crumble

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

Deconstructed Mixed Berry Cheesecake

(Gluten, Milk, Sulphites)

Banqueting Dinner Options

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

1 Choice Starter, 2 Choices Main & 1 Choice
Dessert- €55.00 per person

2 Choices Starter, 2 Choices Main & 1 Choice
Dessert- €59.00 per person



Buffet Lunch & Dinner Menu

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

€29 per person | Add Dessert assiette - €36 per person

Salads (Choose 3)

Classic Caesar

(Egg, Milk, Gluten, Mustard, Sulphites, Fish)

Baby Potatoes 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)





BBQ Menu

All BBQ's are prepared in our kitchens and served buffet style in Elle's or the Iveagh Suite.

BBQ Option A

€23

Pork & Leek Sausage in a Red Onion
Marmalade
(Gluten, Sulphites)

8oz beef Burger
(Gluten, Egg)

Spicy Chargrilled Sweetcorn
(Milk)

Baked Potato

Red Cabbage Slaw
(Egg, Mustard)

Mix leaf Salad with Feta Cheese, Tomato &
Red Onion
(Milk)

BBQ Option B

€28

Pork & Leek Sausage in a Red Onion Marmalade
(Gluten, Sulphites)

8oz beef Burger
(Gluten, Egg)

Spicy Chargrilled Sweetcorn
(Milk)

Peri Peri Chicken Burger
(Gluten, Milk)

Veggie Burger
(Milk, Soy, Gluten, Eggs)

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

Quinoa Salad
(Milk)

Baked Potato

Red Cabbage Slaw
(Egg, Mustard)

Mix leaf Salad with Feta Cheese, Tomato & Red Onion
(Milk)

Afternoon Tea Options

Afternoon Tea
€42.00 per person

Afternoon Tea with a glass of Prosecco
€50.00 per person

PÂTISSERIE

Homemade Buttermilk Fruit Scones Clotted Cream & Berry Preserve
(Dairy, Gluten, Egg, Sulphites)

SAVOURY

Free Range Duck Egg, Water Cress Mayonnaise on a Milk Pan
(Egg, Mustard, Gluten)

Ballycotton Open Smoked Salmon, Baby Capers & Cucumber on a
Wholemeal Stout Bread
(Fish, Nuts, Gluten, Dairy)

Honey Baked Wexford Ham, Mature Dublin Cheddar, Homemade
Tomato Relish on a Mixed Grain Bread
(Gluten, Dairy, Nuts, Sulphite, Mustard)

Manor Farm House Chicken in a Lightly Spiced Madras Curry on a
Mini Brioche Bun
(Mustard, Dairy, Gluten, Sulphite)

SELECTION OF MINI DESSERTS

Chocolate Marquise (Nuts,Dairy,Gluten)

Chef Selection Of Mini Macarons (Egg)

Lemon Tart (Egg,Dairy,Gluten,Sulphite)

Deconstructed Cheesecake (Nuts,Dairy,Sulphite)





Sharing Boards Menu

House Platter

€29

Mini Beef Sliders, Prawns , Spicy Chicken Wings, Sweet Potatoes Fries |1.a|2.e|10|3|7|9|

Charcuterie Board

€32

Italian Cured Meats, Irish Chesses, Kalamata Black Olives, Sun-dried Tomato, Sourdough, Artisan Crackers, Grapes, Walnuts
|1.a|7|8.c|

Artisan Cheese Board

€25

Irish Cheeses, Kalamata Black Olives, Sun-dried Tomatoes, Sourdough Bread, Artisan Crackers, Grapes and Walnut.
|1a|7|8.c|


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