



IVEAGH

GARDEN HOTEL

CHRISTMAS BROCHURE

# SHARING PLATTER PARTY

Sharing Platter Menus are Available for Reserved Area  
Bookings in Elle's Bistro & Elle's Suite

## Option A

€23.95 per person

**Ham Hock & Black Pudding Croquet**  
(Gluten, Egg, Milk, Mustard, Sulphites)

**Spicy Chicken Wings** (Gluten, Fish)

**Vegetable Spring Rolls**  
(Egg, Soya, Peanut, Gluten, Sulphites, Sesame)

**Breaded Turkey Balls with Cranberry Relish**  
(Gluten, Egg, Mustard, Sulphites)

*Glass of Prosecco on Arrival*

## Option B

€26.95 per person

**Ham Hock & Black Pudding Croquet**  
(Gluten, Egg, Milk, Mustard, Sulphites)

**Spicy Chicken Wings** (Gluten, Fish)

**Vegetable Spring Rolls**  
(Egg, Soya, Peanut, Gluten, Sulphites, Sesame)

**Breaded Turkey Balls with Cranberry Relish**  
(Gluten, Egg, Mustard, Sulphites)

**Mini Angus Sliders** (Gluten, Egg, Mustard, Milk, Sulphites)

**Hoi Sin Pork Belly** (Soya, Sulphites)

*Passionfruit Bellini on Arrival*

## Option C

€29.95 per person

**Ham Hock & Black Pudding Croquet** (Gluten, Egg, Milk, Mustard, Sulphites)

**Spicy Chicken Wings** (Gluten, Fish)

**Vegetable Spring Rolls** (Egg, Soya, Peanut, Gluten, Sulphites, Sesame)

**Breaded Turkey Balls with Cranberry Relish** (Gluten, Egg, Mustard, Sulphites)

**Mini Angus Sliders** (Gluten, Egg, Mustard, Milk, Sulphites)

**Hoi Sin Pork Belly** (Soya, Sulphites)

**Wild Mushroom Arancini Balls** (Gluten, Milk, Sulphites)

**Venison Sausage with Dijon Glaze** (Soya, Sulphites, Mustard)

*Pomegranate Champagne Cocktail on Arrival*

# WINTER WARMER PACKAGE

## **Bowl Dining**

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

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

**Crispy Skinned Salmon with Chargrilled 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, Sesame, Soya, 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)

## INCLUDES

-Choice of 4 Canapés Per Person Upon Arrival

-Choice of 3 Supper Bowls Per Person

-Mini Dessert Selection

**Sunday - Wednesday:**

€66 per person

**Thursday - Saturday:**

€70 per person

Add a glass of Prosecco or a Festive Cocktail for €10

Available to groups of 50 people or more for private events only. Private Dining Available Subject to Room Hire and Minimum Spend.







## **Canapes**

**\*Canape Menus are available only within the Winter Warmer Package**

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

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

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

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

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

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

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

**Prawn Spring Roll with Thai Basil**  
(Gluten, Sulphite, Crustaceans)

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



# Christmas Banqueting Lunch

## To Start

### **Homemade Soup**

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

### **Classic Caesar**

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

### **Goats Cheese**

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

### **Ballycotton Smoked Salmon**

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

## 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 (Celery, Sulphites, Milk, Fish)

### **Roast Loin of Pork**

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

### **Roast Sirloin of Beef**

O'Mahony's Sirloin of Beef Cooked Medium, Cep  
Puree, Horseradish Mash, Red Wine Jus (Celery,  
Milk, Sulphites)

### **Turkey & Ham**

Roast Turkey & Ham, Sage & Onion Stuffing,  
Creamy Mash Potato, Pumpkin Puree, Cranberry  
Jus (Celery, Gluten, 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**

With Caramel Sauce  
(Milk, Gluten, Egg, Sulphites)

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Available Subject to Room Hire and  
Minimum Spend**

1 Choice Starter, 1 Choice Main, 1 Choice Dessert- €54.00pp

1 Choice Starter, 2 Choice Main, 1 Choice Dessert- €60.00pp

2 Choice Starter, 2 Choice Main, 1 Choice Dessert- €64.00pp



# Christmas Banqueting Dinner

## To Start

### **Homemade Soup**

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

### **Duck Rilette**

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

### **Goats Cheese**

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

### **Crayfish Bowl**

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

## 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  
(Celery, Sulphites, Milk, Fish)

### **Rump of Lamb**

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

### **Roast Sirloin of Beef**

O'Mahony's Sirloin of Beef Cooked Medium, Cep  
Puree, Horseradish Mash, Red Wine Jus  
(Celery, Milk, Sulphites)

### **Turkey & Ham**

Roast Turkey & Ham, Sage & Onion Stuffing,  
Creamy Mash Potato, Pumpkin Puree, Cranberry Jus  
(Celery, Gluten, 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)

### **Warm Apple Crumble**

Creme Anglaise, Strawberry, Vanilla Ice Cream  
(Gluten, Egg, Milk)

### **Deconstructed Mixed Berry Cheesecake**

(Milk, Gluten, Sulphites)

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Subject to Room Hire and Minimum Spend**

1 Choice Starter, 1 Choice Main, 1 Choice Dessert- €70.00pp

1 Choice Starter, 2 Choice Main, 1 Choice Dessert- €75.00pp

2 Choice Starter, 2 Choice Main, 1 Choice Dessert- €82.00pp