

Banqueting Menus



A La Carte Menu

ARRIVAL RECEPTION PER PERSON

Mulled Wine/Hot Punch (Choice of one) €6.50	Champagne €15.00
Fruit Punch €6.50	Tea/Coffee €4.70
Sparkling Wine €7.50	Tea/Coffee and Biscuits €5.75
Sparkling Wine Kir Royale €8.00	Tea/Coffee and Homemade Cookies €7.50

WINES AND CORKAGE PER BOTTLE

House Wines From €29.00
Wine Corkage €15.00
Champagne Corkage €22.00

Starters

Caesar Salad €14.00

Baby gem leaves, smoked crispy bacon, focaccia croutons,
shaved parmesan, classic caesar dressing

Chicken and Wild Mushroom Vol au Vent €12.50

Tarragon cream sauce, parsley and truffle infusion

Ardsallagh Goats Cheese Tartlet €13.00

Pastry tartlet, filled with Mediterranean vegetables,
topped with goats cheese, balsamic reduction

Burren Smoked Salmon €14.50

Pickled cucumber, dill cream cheese, avocado puree and Guinness bread

Caprese Salad €12.50

Macroom buffalo mozzarella, heirloom tomatoes,
balsamic reduction and fresh basil

Trio of Melon €12.50

Trio of water, odgen and canteloupe melon, Champagne sorbet and fresh mint

Duck Liver Pate €15.90

Spiced apple chutney and brioche bread

Soups €9.50

Cream of Seasonal Vegetable
With herb croutons

Butternut Squash & Sweet Carrot
With coriander cream

Cream of Wild Mushroom
With truffle cream

Sweet Potato & Lemon Grass
Topped with lemon oil

Sorbets €7.00

Champagne Sorbet

Raspberry Sorbet

Lemon Sorbet

Main Courses

Fillet of Irish Beef €46.50
Celeriac puree & thyme and port jus

Roast Striploin of Irish Beef €42.50
Yorkshire pudding and red wine jus

Roast Rib of Beef €38.50
Caramelised onion, red wine jus

Herb Crusted Rack of Wicklow Lamb €43.50
Rosemary jus

Roast Supreme of Chicken €35.00
Wild mushroom and tarragon cream sauce

Roast Turkey and Honey Glazed Ham €38.00
Onion and herb stuffing, cranberry jus

Grilled Fillet of Sea Bass €38.00
Samphire, mussels cream sauce

Baked Atlantic Salmon €38.00
Lightly spiced, grilled salmon fillet with chipotle hollandaise

Vegetarian Main Courses (silent option)

Wild Mushroom Tagliatelle
With truffle cream

Parmesan Potato Cake
With wilted spinach and oyster mushrooms

Baked Aubergine
Topped with goats cheese

Dessert

Wexford Strawberry Pavlova €9.90
Baked meringue, topped with fresh cream and wild berry coulis

Lemon Tart €9.90
Topped with flamed meringue and mint syrup

Double Chocolate Pudding €10.50
With lime mascarpone and raspberry crumbs

Marine Selection of Desserts €11.50
Mini berry pavlova, belgian chocolate tart, apple and cinnamon crumble

Irish Cheese Plate €14.00
With sweet tomato chutney and crackers

Freshly Brewed Tea and Coffee €5.00

A choice can be offered on each course at an additional cost as follows

Choice of Starter €5.00 per person

Choice of Main Course €6.50 per person

Choice of Dessert €5.00 per person

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