



GRAND  
HOTEL



BANQUETING  
BROCHURE  
2022



## PRE-DINNER CANAPÉS

### Selection of Cold Canapés

- Candied Tomato Bruschetta with Goats Cheese
- Antipasto Skewer with Buffalo Mozzarella, Sweet Melon, Parma Ham and Olives
- Smoked Salmon Roulade with Salmon Mousse on a toasted Herb Bruschetta
- Mini Caesar, with Baby Cos, Grilled Chicken, Parmesan, Bacon and Caesar Dressing
- Greek Cucumber Rolls with Humus, Olives, Sundried Tomato and Feta Cheese
- Caprese Skewer with Buffalo Mozzarella, Basil, Tomatoes and Balsamic Glaze
- Smoked Salmon Mousse Cucumber Rolls
- Prosciutto Crostini with Burrata Cheese and Lemon Honey
- Duck Liver Pate, Port Red Onion Marmalade and Herb Crostini
- Mini Prawn and Salmon Salad Taco
- Beef Tenderloin Crostini with whipped Goats Cheese and Olive Pesto

### Selection of Hot Canapés

- Tempura King Prawn with Sweet Chilli Mayonnaise Dressing
- Spinach and Feta Spanakopita with Mint Yoghurt Dressing
- Barbeque Pulled Pork and Tzatziki Sliders
- Mini Chicken Satays with Hot Peanut Sauce
- Cooked Ham and Parmesan Arancini Balls with Garlic Mayonnaise Dressing
- Brie and Wild Berry Filo Parcels
- Sesame Seed Spicy Buffalo Wings with Blue Cheese Dressing Dip
- Beef Rump and Apricot Kebabs
- Irish Roast Beef and Horseradish Sliders
- Baked Goats Cheese, Red Onion and Tomato Tartlet
- Fresh Haddock Goujons with Lemon Tartare Sauce

### Prices

- |   |                   |
|---|-------------------|
| Selection of 5 Cold Canapés for 10 Guests           | €8.00 per person  |
| Selection of 3 Cold and 3 Hot Canapés for 10 Guests | €10.50 per person |
| Additional items at                                 | €3.50 per item    |



## STARTERS

|  |        |
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| <b>Smoked Atlantic Salmon Terrine</b><br>Served with with Orange Dressing and Avocado Quenelle   | €12.65 |
| <b>Duck Liver Parfait</b><br>Served with Port Red Onion Marmalade, Pink Peppercorns and toasted French Baguette Crouton                                | €12.65 |
| <b>Chicken Caesar</b><br>Served with Crispy Bacon Ribbons, Pine Kernels, Parmesan, Herb Crouton and Caesar Dressing                                    | €10.95 |
| <b>King Prawn and Seafood Tian</b><br>Served with Smoked Salmon and Wasabi Lemongrass Dressing   | €13.50 |
| <b>Prosciutto Wrapped Chicken Ballantine</b><br>Served with Confit Heirloom Tomatoes and Micro Herbs   | €13.20 |
| <b>Confit Duck Asian Spring Roll</b><br>Served with Spring Onion and Plum, wrapped in Asian Pastry with a Plum Sauce and Micro Herb Salad              | €14.30 |
| <b>Buffalo Mozzarella and Slow Roasted Confit Tomato Tian</b><br>Served with Deep Fried Basil and Pepper Balsamic Reduction                            | €9.50  |
| <b>Chinese Crispy Pork Belly</b><br>Served with Honey Soya Glaze, Micro Herbs and Mustard Crest  | €9.90  |
| <b>Irish Cured Salmon</b><br>Served with Beetroot and Fennel Salad with Lime Dill Dressing   | €12.00 |
| <b>Panko Crumbed Deep Fried Brie</b><br>Served with Berry Compote and Cucumber Ribbon Mint Salad   | €10.50 |
| <b>Baked Smoked Haddock</b><br>With Tomato and Gruyere Cheese served with French Baguette Crouton  | €11.50 |
| <b>Goats Cheese Tartlet</b><br>Served with Roasted Beetroot, Candied Pecans, Micro Herb Salad and Beetroot Vinaigrette                                 | €10.50 |
| <b>Honey Dew Melon with Parma Ham and Cashel Blue Cheese</b><br>Served with Port Jelly and Fresh Basil   | €11.00 |
| <b>Smoked Chicken, Wild Mushroom and Arborio Rice Cake</b><br>Served with Cos lettuce, Toasted Pine Kernels, Crispy Bacon, and Balsamic Cream Dressing | €13.00 |



## SOUPS

- Cream of Mushroom and Thyme Soup
- Carrot, Coconut and Coriander Soup
- Red Lentil, Roasted Tomatoes, Chickpea and Chili Soup
- Cream of Potato and Leek Soup with Crème Fraiche
- Sweet Potato, Lemon Grass and Coconut Soup
- Roasted Tomato and Basil Soup
- Cream of Pea and Bacon Soup
- Moroccan Chickpea Soup
- Chorizo and Spiced Bean Soup
- Butter Bean, Sundried Tomato and Pesto Soup
- Spanish Cold Gazpacho with Cucumber Ribbons
- Roasted Butternut and Cinnamon Soup with toasted Almonds

All of the above Soups

€8.25

## SORBETS

- Lemon Sorbet with Mint
- Apple Sorbet
- Raspberry sorbet
- Mango Sorbet
- Strawberry Sorbet

All of the above Sorbets

€5.50



## MAINS

|   |        |
|---|--------|
| <b>Classic Beef Fillet Wellington</b><br>With Mushroom Duxelles, Spinach, wrapped in Puff Pasty<br>and served with Red Wine Jus                     | €41.50 |
| <b>Irish Roasted Striploin of Beef</b><br>Served with Braised Pearl Onions, Bacon and Thyme Jus   | €36.50 |
| <b>Roast Rib of Irish Beef</b><br>Caramelised Shallots, Port Jus  | €33.00 |
| <b>Grilled 6oz Beef Fillet</b><br>With Wild Mushroom Ragout and Bordelaise Sauce  | €38.50 |
| <b>Dijon Mustard Rosemary Herb Crusted Lamb Rack</b><br>With Truffle Red Wine Jus   | €37.50 |
| <b>Greek Roasted Lamb Rump</b><br>Served with Soft Goats Cheese, Salsa Verde, light Balsamic infused Jus  | €35.00 |
| <b>Roasted Chicken Supreme</b><br>Stuffed with Peppadew and Feta Cheese, Wrapped in Bacon served<br>with Flat Cap Mushroom and Tarragon Cream Sauce | €31.90 |
| <b>Grilled Atlantic Salmon</b><br>With Parsley and Parmesan Crust and served with Port Red Wine Balsamic Jus  | €33.00 |
| <b>Pan Fried Fillet of Seabass</b><br>With Fennel and Chive Cream Sauce and Pepper Vinaigrette  | €33.00 |
| <b>Duo of Classic Duck Breast à l'Orange, and Confit Duck Asian Spring Roll</b><br>Served with a Light Honey Orange Soya Sauce                      | €40.50 |
| <b>Crispy Five Spice Sriracha Roasted Pork Belly</b><br>With Black Pudding and Grain Mustard Sauce  | €30.80 |

**All Main Courses served with a selection of Vegetables and Potato Sides**



## VEGETARIAN MAINS

### **Thai Vegetable and Bamboo Shoot Red Curry**

With Basmati Rice

### **Chickpea and Potato Cassoulet**

With Tomato, Parmesan and Crème Fraiche

### **Broccoli, Courgettes and Asparagus Baked Quiche**

With Chefs Salad

### **Spinach and Feta Tortellini Pasta**

With Napolitana Sauce and Parmesan

### **Mediterranean Roasted Tomato Orzo Pasta**

With Calamata Olives, Peppers, Artichokes and Parmesan

### **Baked Italian Melanzane**

With Aubergines, Courgettes, Peppers and Parmesan

### **All Main Courses served with Vegetables and Potatoes**

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

|                              |                  |
|------------------------------|------------------|
| <b>Choice of Starter</b>     | €3.50 per person |
| <b>Choice of Main Course</b> | €5.50 per person |
| <b>Choice of Dessert</b>     | €3.50 per person |

#### **Vegetables**

Tender Broccoli and Carrots  
Asparagus and Courgettes  
Mediterranean Ratatouille

#### **Potato**

Pomme Puree with Spring Onions  
Pomme Gratin  
Pomme Chateau  
Pomme Lyonnaise  
Pomme Croquette

#### **Pasta and Rice**

Orzo Pasta with Sundried Tomato  
Parmesan Risotto  
Basmati Rice with French Chives

**All menus are subject to an additional charge of €5.00 per person on Sunday and Public Holidays.**



## DESSERTS

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| <b>Blueberry Panna Cotta</b>                                     | €8.80  |
| Served with Meringue Drops, White Chocolate and Raspberry Sorbet |        |
| <b>Orange and Dark Chocolate Ganache Tart</b>                    | €8.80  |
| Served with Candied Orange Compote and Pistachio Ice Cream       |        |
| <b>Salted Lemon Tart</b>   | €8.80  |
| Served with Toasted Meringue Topping and Praline Ice Cream       |        |
| <b>Passion Fruit and White Chocolate Cheesecake</b>              | €8.80  |
| Served with Orange Sorbet  |        |
| <b>Vanilla Bean and Coconut Crème Brulee</b>                     | €9.90  |
| Served with Wild Berry Compote and Coconut Tuille                |        |
| <b>White Chocolate and Strawberry Mousse Sphere</b>              | €8.80  |
| Served with Blueberry Coulis and Sugar Crystals                  |        |
| <b>Apple and Rhubarb Crumble</b>                                 | €9.35  |
| Served with Vanilla Ice Cream and Cream Anglaise                 |        |
| <b>Italian Coffee Bean Tiramisu</b>                              | €9.35  |
| Served with Fresh Berries and White Chocolate Ice Cream          |        |
| <b>Assiette of Mini Desserts</b>                                 | €10.50 |
| Salted Lemon and Meringue Tart                                   |        |
| Lemon Cheesecake   |        |
| White Chocolate Panna Cotta                                      |        |
| Orange and Dark Chocolate Ganache Tart                           |        |
| Italian Tiramisu   |        |
| Blueberry Bavarois   |        |
| Chocolate and Pistachio Brownie                                  |        |

\*Choose three from the above



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