



# GRAND HOTEL



## BANQUETING MENUS 2024



## 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, Cavier Blinis  
Mini Caesar, with Baby Cos, Grilled Chicken, Parmesan, Bacon and Caesar Dressing  
Cucumber Rings with Humus, Black Olive, Sundried Tomato  
Caprese Skewer with Buffalo Mozzarella, Pesto, Baby Heirloom Tomatoes  
Smoked Salmon Mousse Cucumber Rolls  
Prosciutto Crostini with Mini Mozzarella Cheese and Chutney  
Chicken Liver Pâté, Port Red Onion Marmalade and Herb Crostini  
Mini Prawn Cocktail Tartlet  
Beef Tenderloin Crostini, Onion Marmalade, Dijon Mustard Dip

### Selection of Hot Canapés

Tempura King Prawn with Peri Peri Dip  
Spinach and Feta Spanakopita with Mint Yoghurt Dressing  
Barbeque Pulled Pork and Tzatziki Sliders  
Mini Chicken Skewers with a Nutty Satay Sauce  
Brie and Relish Filo Parcels  
Sesame Seed Spicy Buffalo Wings with Blue Cheese Dressing  
Teriyaki Beef and Red Pepper Kebabs  
Pulled Beef and Horseradish Sliders  
Baked Goats Cheese, Red Onion and Apple Purée  
Fresh Haddock Goujons with Lemon Tartare Sauce

### Prices

Selection of 5 Cold Canapés for 10 Guests	€15.00 per person
Selection of 3 Cold and 3 Hot Canapés for 10 Guests	€18.00 per person
Additional items at	€5.00 per item



## STARTERS

<b>Smoked Atlantic Salmon Terrine</b> Served with Lemon and Lentil Dressing, Baby Leaves	€14.50
<b>Duck Liver Parfait</b> Served with Port Red Onion Marmalade and Toasted Brioche	€14.50
<b>Chicken Caesar</b> Served with Crispy Bacon, Parmesan Shavings, Herb Croutons and Caesar Dressing	€12.95
<b>King Prawn and Seafood Tian</b> Smoked Salmon and Wasabi Lemongrass Dressing	€15.95
<b>Prosciutto Wrapped Chicken Roulade</b> Green Salad Leaves, Smoked Garlic Salsa, Basil Oil	€15.20
<b>Confit Duck Asian Spring Roll</b> Served with Plum Jam, Asian Slaw, Honey and Soy Reduction	€14.50
<b>Mozzarella and Semi Dried Heirloom Tomato</b> Served with Sweet Balsamic Reduction	€11.00
<b>Irish Cured Salmon</b> Served with Beetroot and Fennel Salad, Lime Dill Dressing	€14.50
<b>Crumbed Deep Fried Brie</b> Served with Red Currant Compôte, Cucumber and Mint Salad	€12.50
<b>Baked Smoked Haddock</b> With Tomato and Gruyere Cheese served with Toasted Sourdough	€13.50
<b>Goats Cheese Tartlet</b> Served with Roasted Beetroot, Candied Pecans and Beetroot Vinaigrette	€12.50
<b>Chilled Organic Cantaloupe Melon, Watermelon Barrel</b> Galia and Mint Syrup, Ginger Gel	€12.50
<b>Ginger &amp; Lime Thai Chicken</b> Served with Asian Slaw, Sweet Chilli Relish	€15.20





## SOUPS

Cream of Wild Mushroom and Thyme Soup

Carrot and Coriander Soup

Red Lentil, Smoked Bacon, Chickpea and Chilli Soup

Cream of Potato and Leek Soup with Crème Fraîche

Roasted Tomato and Basil Soup

Cream of Sweet Pea and Bacon Soup

Moroccan Chickpea Soup with Coriander and Cumin Oil

Chorizo and Spiced Bean Soup

Spanish Cold Gazpacho with Cucumber and Coriander Salsa

Cream of Vegetable and Herb Soup

All of the above Soups

€9.50

## SORBETS

Lemon Sorbet with Mint

Apple Sorbet

Raspberry Sorbet

Mango Sorbet

Strawberry Sorbet

Blood Orange Sorbet

Pink Champagne Sorbet

All of the above Sorbets

€6.50



## MAINS

### **Classic Beef Fillet Wellington**

€47.50

With Mushroom Duxelles, Spinach, wrapped in Puff Pasty and served with Red Wine Jus

### **Irish Roasted Striploin of Beef**

€42.50

Served with Braised Pearl Onions, Bacon and Thyme Jus

### **Roast Rib of Irish Beef**

€38.00

Caramelised Shallots, Port Jus

### **Pan Roast 8oz Beef Fillet**

€44.50

With Fondant Potato, Hollandaise Sauce and Port Jus

### **Herb Crumbed Rack of Lamb**

€43.25

With Black Olive and Rosemary Jus

### **Roasted Chicken Supreme**

€37.50

Stuffed with Chive and Cream Cheese, Wrapped in Bacon, served with Shiitake Mushroom and Tarragon Cream Sauce

### **Baked Fillet of Salmon**

€38.00

With Oatmeal and Herb Crust served with Parsley and Dill Velouté

### **Pan Fried Fillet of Seabass**

€38.00

Ginger and Lime Marinade, Smoked Red Pepper Salsa

### **Slow Cooked Fillet of Duck**

€45.50

With Honey, Soya Glaze and served with Orange and Five Spice Marmalade

### **Baked Fillet of Chicken**

€37.50

With Crispy Pancetta, Butter Spinach and Whole Mustard Café au Lait Sauce

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



## VEGETARIAN MAINS

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

With Basmati Rice (Vegan)

### **Chickpea, Lentil and Potato Cassoulet**

With Tomato, Vegan Cheddar Cheese (Vegan)

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

With Chef's Salad

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

With Roast Red Pepper Coulis and Parmesan Shavings

### **Roasted Vegetable Wellington**

With Butternut Squash Velouté (Vegan)

### **Vegan Moussaka**

With Layered Vegetables, Tomato and Basil Sauce

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

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

<b>Choice of Starter</b>	€5.00 per person
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<b>Choice of Main Course</b>	€6.50 per person
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<b>Choice of Dessert</b>	€5.00 per person
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#### **Vegetables**

Tender Broccoli and Carrots  
Seasonal Baby Vegetables  
Ratatouille Stuffed Peppers

#### **Potato**

Creamed Potato with Spring Onions  
Gratin Potato  
Roast Potato

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



## DESSERTS

### **Blueberry Panna Cotta**

€10.50

Served with Meringue Drops, White Chocolate and Raspberry Sorbet

### **Salted Lemon Tart**

€10.50

Served with Toasted Meringue Topping and Praline Ice Cream

### **Vanilla and Coconut Crème Brûlée**

€11.50

Served with Wild Berry Compôte and Coconut Tuille

### **White Chocolate and Strawberry Mousse Sphere**

€10.50

Served with Blueberry Coulis and Sugar Crystals

### **Apple and Cinnamon Crumble**

€10.50

Served with Vanilla Ice Cream and Crème Anglaise

### **Italian Style Tiramisu**

€11.00

Served with Fresh Berries and White Chocolate Ice Cream

### **Warm Sticky Toffee Pudding**

€10.50

Served with Butterscotch Sauce, Raspberry Gel and Vanilla Ice Cream

### **Traditional Bakewell Tart**

€10.50

Served with Blackberry Compôte and Vanilla Ice Cream

### **Chocolate Delice**

€11.50

Served with Orange Crème Royal and Sugar Crackling

### **Selection of Ice Creams**

€10.50

Served in Wafer Basket with a Chocolate Flake

### **Assiette of Mini Desserts**

€12.00

\*Choose three from below

Salted Lemon and Meringue Tart

Baileys Irish Cream Cheesecake

White Chocolate Panna Cotta

French Raspberry Tart

Italian Style Tiramisu

Blueberry Bavaois

Chocolate and Pecan Brownie



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