



GRAND HOTEL



BANQUETING MENUS 2025



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, Caviar Blinis
Mini Caesar, with Baby Cos, Parmesan, Bacon and Caesar Dressing
Cucumber Rings with Hummus, 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
Duck 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	€15.00 (per person)
Selection of 3 Cold and 3 Hot Canapés	€18.00 (per person)
Additional items at	€ 5.00 (per item)



ARRIVAL RECEPTION (PER PERSON)

Mulled Wine/Hot Port/Whiskey (Choice of one)	€7.50
Summer Pimm's Cocktail	€7.95
Prosecco	€11.00
Champagne	€25.00
Selection of Bottle Beer	€6.50
Tea/Coffee	€4.20
Tea/Coffee with Homemade Cookies	€7.50
Tea/Coffee with Homemade Mini Scones with Preserves and Cream	€8.50

WINES AND CORKAGE (PER BOTTLE)

House Wines	from €29.00
Wine Corkage	€15.00
Champagne Corkage	€25.00

COCKTAILS (PER GLASS)

Spicy Margaritas	€14.00
Cosmopolitans	€14.00
Mojitos	€14.00



STARTERS

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



HOMEMADE SOUPS

Wild Mushroom and Thyme Soup

Carrot and Coriander Soup

Red Lentil, Smoked Bacon, Chickpea and Chilli Soup

Potato and Leek Soup with Crème Fraîche

Roasted Tomato and Basil Soup

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

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



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)

Spiced Cauliflower Steak

Grilled Asparagus, Warm Moroccan Gluten Free Couscous & Cherry Tomato Compote

All Main Courses served with Vegetables and Potatoes

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

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



DESSERTS

Blueberry Panna Cotta Served with Meringue Drops, White Chocolate and Raspberry Sorbet	€10.50
Salted Lemon Tart Served with Toasted Meringue Topping and Praline Ice Cream	€10.50
Vanilla and Coconut Crème Brûlée Served with Wild Berry Compôte and Coconut Tuille	€11.50
White Chocolate and Strawberry Mousse Sphere Served with Blueberry Coulis and Sugar Crystals	€10.50
Apple and Cinnamon Crumble Served with Vanilla Ice Cream and Crème Anglaise	€10.50
Italian Style Tiramisu Served with Fresh Berries and White Chocolate Ice Cream	€11.00
Warm Sticky Toffee Pudding Served with Butterscotch Sauce, Raspberry Gel and Vanilla Ice Cream	€10.50
Traditional Bakewell Tart Served with Blackberry Compôte and Vanilla Ice Cream	€10.50
Chocolate Delice Served with Orange Crème Royal and Sugar Crackling	€11.50
Vegan Warm Chocolate Cake With Raspberry Sorbet	€10.50
Assiette of Mini Desserts *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	€12.00
Cheese Course Selection of Three Irish Cheeses, served with Grapes, Celery and assorted Cheese Biscuits	€14.50
The Grand Platter Selection of Petit Fours (10 guests)	€20.50
Freshly Brewed Tea and Coffee	€4.20



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