



GALA Dinner Brochure



Select your dishes from each course for €33.50 per person
for chair covers add €3.50

Appetisers

Choose one of the following

Tossed Chicken Caesar Salad

*Croutons, cos lettuce, parmesan shavings,
rich caesar dressing & chicken*
(Gluten, Egg, Mustard, Milk)

Trio of Galia, Cantaloupe & Watermelon

Assorted berries, pear & ginger compote & raspberry coulis

Chicken & Mushroom Vol au Vent

Simmered in a rich sage & onion cream
(Gluten, Milk, Sulphites)

Soups or Sorbets

Choose one of the following

Cream of Vegetable Soup

Topped with gardens herbs
(Celery, Milk)

Leek & Potato Soup

Parsley & chive cream
(Celery, Milk)

Champagne Sorbet

Roast Parsnip & Carrot Soup
Crème fraiche
(Celery, Milk)

Roast Tomato, Red Pepper & Garlic Soup

Basil cream
(Celery, Milk)

Lemon Sorbet

Main Courses



Choose two of the following

Roast Prime Irish Beef

Served with a choice of sauces:

Rich pan gravy / Tullamore D.E.W. Whiskey sauce

Chasseur sauce / Mild pepper sauce

(Milk, Soy, Celery, Sulphites)

Roast Breast of Turkey & Ham

Lemon stuffing, rosemary infused rich pan gravy,

Chipolata sausage & Slieve Bloom cranberry sauce

(Gluten, Milk, Egg, Sulphites, Celery)

Herb Roasted Breast of Chicken

Sage & Onion stuffing, rich pan gravy

(Gluten, Milk, Egg, Soy, Celery)

Pan-Fried Fillet of Cod

Champ potatoes, lemon & chive cream

(Milk, Egg, Sulphites, Crustaceans, Gluten)

Herb-Crusted Baked Supreme of Salmon

Fresh herb, tomato petal & white wine cream

(Gluten, Celery, Sulphites, Crustaceans)

Baked Fillet of Irish Hake

Wilted spinach, cockles, mussels & shrimps, shallot

& white wine cream

(Milk, Sulphites, Molluscs, Fish, Celery, Gluten)

**All Main Courses are served with a Selection of
Seasonal Fresh Vegetables & Potatoes**

Desserts

Choose one of the following

Seasonal Fruit Pavlova

Duo of sauces & vanilla cream

(Eggs, Milk)

Seasonal Berry Ice Cream Gateau

Raspberry puree, almond tuile biscuit

(Eggs, Milk, Almond)

Honeycombe & Orange Ice Cream Gateau

Drizzled with butterscotch sauce

(Eggs, Milk)

Warm Apple & Mixed Berry Crumble Tartlet

Vanilla cream

(Eggs, Milk, Gluten)

Chocolate Velvet Mousse

Strawberry salsa & Grand Marnier biscuit

(Eggs, Milk)

Maltesers Cheesecake with Oreo Biscuit Base

Chocolate sauce & fresh cream

(Eggs, Milk, Gluten)

Strawberry & Pastry Cream Sweet Tartlet

Vanilla ice cream

(Eggs, Milk, Gluten)

Freshly Brewed Tea & Coffee

Served with mints

For a Little Extra

Incorporate any of the following dishes to create your own bespoke menu

Appetisers

Tian of Salmon, Cucumber & Shrimp - €3.95

*In a citric Marie-Rose sauce
(Molluscs, Eggs, Milk, Fish, Mustard, Gluten)*

Traditional Smoked Salmon - €4.75

*Baby capers, crème fraiche & citrus dressed salad
(Fish)*

Smoked Duck Breast Salad - €4.75

*Apple & plum chutney, toasted hazelnuts, raspberry vinaigrette & baby leaf salad
(Hazelnuts)*

Baked Goats Cheese and Mediterranean Vegetables - €4.75

*With shortcrust pastry and pesto
(Milk, Gluten, Pinenuts, Cashew nuts)*

Feta Cheese Salad - €3.25

*Cherry tomato, red onion, fresh herb salad, lemon and thyme dressing
(Milk)*

Main Course

Roast Prime Irish Sirloin of Beef - €7.50

*Button onions & mushrooms, mild pepper sauce (Other sauces available)
(Milk, Soya, Sulphites, Celery)*

Baked Roulade of Salmon & Crab - €3.95

*Chive lemon cream
(Crustaceans, Egg, Fish, Milk, Gluten, Sulphites)*

Honey Roast Duck Breast - €6.50

*Caramelised shallots & port infused sultanas with honey & thyme jus
(Sulphur dioxide, Soy, Celery)*

Grilled Fillet of Sea Bass - €4.50

*Vine tomato, leek and chive buerre blanc
(Egg, Milk, Sulphites, Gluten)*

Dessert

Assiette of Desserts (choice of 3) - €2.95

Chocolate Fudge Cake

Strawberry Shortbread

Vanilla Ice Cream

Bourbon Chocolate Cheesecake

Lemon Meringue Tartlet

Strawberry Sorbet

Maltesers Cheesecake

Macaroons with Kirsch Chiboust cream



Sample Set Menus



Menu One

€30.50

Chicken & Mushroom

Vol au Vent

Simmered in a rich sage & onion cream

(Milk, Egg, Gluten)



Roast Prime of Irish Beef

Served with rich pan gravy

(Milk, Soy, Celery, Sulphites)

Herb Crusted Supreme of Salmon

Fresh herb, tomato petal

& white wine cream

(Gluten, Sulphites, Milk, Celery, Crustaceans)

Served with a Selection of Fresh

Vegetables & Potatoes



Maltesers Cheesecake with Oreo

Biscuit Base

Chocolate sauce & fresh cream

(Gluten, Egg, Milk)



Freshly Brewed Tea & Coffee

Served with mints

Menu Two

€28.50

Cream of Vegetable Soup

Topped with garden herbs

(Milk)



Roast Breast of Turkey & Ham

Lemon stuffing, rosemary infused rich

pan gravy, chipolata sausage & Slieve

Bloom cranberry sauce

(Gluten, Milk, Egg, Soya, Sulphites, Celery)

Herb Crusted Supreme of Salmon

Fresh herb, tomato petal

& white wine cream

(Gluten, Sulphites, Milk, Celery, Crustaceans)

Served with a Selection of Fresh

Vegetables & Potatoes



Seasonal Fruit Pavlova

Duo of sauces & vanilla cream

(Egg, Milk)



Freshly Brewed Tea & Coffee

Served with mints

Chair covers not included



Menu Three

€33.50

Chicken & Mushroom Vol au Vent

*Simmered in a rich sage & onion cream
(Gluten, Egg, Milk)*



Cream of leek & Potato Soup

*Parsley & Chive Cream
(Milk, Celery)*



Roast Prime Irish Beef

*Button onions & mushrooms
(Milk, Soy, Celery, Sulphites)*

Roast Breast of Turkey and Ham

*Served with sage and onion stuffing,
Chipolata sausage, Slieve Bloom
cranberry sauce & rich pan gravy
(Gluten, Milk, Egg, Soy, Sulphites)*

**Served with a Selection of Fresh
Vegetables & Potatoes**



Ferrero Rocher Cheesecake

*Chocolate sauce
(Hazelnuts, Gluten, Eggs)*



Freshly Brewed Tea & Coffee

Served with mints

Menu Four

€35.00

Thai Style Marinated Chicken breast

*Vegetable salad & sweet
chilli –lime dressing*



Roast Parsnip & Carrot Soup

*Crème fraiche
(Celery, Milk)*



Roast Prime Irish Beef

*With roast root vegetable & herb gravy
(Milk, Soy, Celery, Sulphites)*

Golden Bread-Crumbed

Chicken Breast

*Parmesan tuille with a mushroom sauce
(Gluten, Milk, Egg, Sulphites, Soy, Celery)*

**Served with a Selection of Fresh
Vegetables & Potatoes**



Assiette of Chefs Desserts



Freshly Brewed Tea & Coffee

Served with mints

Chair covers not included



Menu Five

€36.50

Chicken Piri Piri

Piri piri spiced chicken, mixed leaves, red onions, sliced pear, cherry tomato, spicy light dressing & sweet potato shoe strings
(Egg, Mustard)

Cream of leek & Potato Soup

Parsley & Chive Cream
(Milk)

Prime Irish Beef

*Infused with herbs & peppercorns,
port wine & thyme jus*
(Sulphites, Soy, Celery, Milk)

Grilled Fillet of Sea Bass

Vine tomato, leek and chive buerre blanc
(Crustaceans, Gluten, Sulphites, Milk)

**Served with a Selection of
Fresh Vegetables & New Boiled Potatoes**

Champagne Mousse

*Served on strawberry jelly with crunchy
wafer cone filled with rhubarb cream*
(Egg, Milk, Gluten)

Freshly Brewed Tea or Coffee

Served with mints

Menu Six

€36.50

Chef's Homemade

'Glenisk' Goat's Cheese Salad

*Beetroot, Candied Walnut
& balsamic dressing*
(Milk, Walnut)

Cream of leek & Potato Soup

Parsley & Chive Cream
(Milk)

Honey Roast Duck Breast

*Savoy cabbage, caraway seed,
bacon lardons raspberry jus*
(Sulphites)

Baked Supreme of Salmon

*Saute potato, baby broccoli
organic herb buerre blanc*
(Crustaceans, Gluten, Sulphites, Milk)

**Served with a Selection of
Fresh Vegetables & Potatoes**

Apple & Cinnamon Lattice Tart

With hot whiskey ice cream
(Egg, Milk, Gluten)

Freshly Brewed Tea or Coffee

Served with mints

Chair covers not included



Menu Seven

€35.00

Poached Salmon & Shrimp Tian

*Pink peppercorns, lemon dressed salad
(Mustard, Celery)*



Roast Tomato, Red Pepper & Garlic Soup

*Basil Cream
(Milk, Celery)*



Succulent Breast of Chicken

*Cream cheese and herb farce, provencal
vegetables port wine and thyme jus
(Milk, Sulphites, Soy, Celery)*

Paupiettes of steamed Sole & Stuffed Crab

*with vermouth cream and muscat grapes
(Crustaceans, Fish, Milk, Sulphites, Gluten)*

**Served with a Selection of
Fresh Vegetables & Potatoes**



Champagne Mousse

*Served on strawberry jelly with crunchy
wafer cone filled with rhubarb cream
(Gluten, Egg, Milk)*



Freshly Brewed Tea or Coffee

Served with mints

Menu Eight

€41.00

Poached Salmon & Oak Smoked Salmon

*With dressed baby leaves
& herb vinaigrette*



Tullamore D.E.W & Cloudy Apple Juice

Sorbet
(Sulphites)



Roast Rack of Prime Irish Lamb

*Dijon mustard & seasonal herb crust,
Rosemary and Thyme Jus
(Gluten, Mustard, Sulphur Dioxide, Soy, Egg)*

Oven Baked Fillet of Hake

*Julienne of Vegetables,
Chervil & Vermouth Cream
(Crustaceans, Sulphites, Milk, Celery, Molluscs)*

**Served with a Selection of
Fresh Vegetables and Potatoes**



Strawberry Pavlova

*Chantilly Cream, fresh Wexford
Strawberries Fruit Coulis
(Egg, Milk)*



Freshly Brewed Tea or Coffee

Served with mints

Chair covers not included



Menu Nine

€41.00

Smoked Duck Breast Salad

Apple & plum chutney, toasted hazelnuts, raspberry vinaigrette & baby leaf salad
(Hazelnuts)



Chef's Homemade Roast Parsnip & Carrot Soup

(Celery, Milk)



Roast Sirloin of Prime Irish Beef

with port braised shallots and burgundy wine jus
(Sulphites, Soy, Milk, Celery)

Seared Seabass

Mixed pepper ratatouille, asparagus spears lemon and chive cream
(Crustaceans, Milk, Sulphites, Molluscs, Celery)

Selection with a Selection of Fresh Vegetables & Potatoes



Assiette of Desserts

Choice of 3 mini dessert



Freshly Brewed Tea or Coffee

Served with mints

Vegetarian Options

choose one of the following

Baked Goats Cheese and Sweet Red Pepper Filo Parcel

served with ratatouille and balsamic syrup
(Gluten, Milk)

Wild Mushroom and Baby Spinach Tagliatelle

With a light white wine cream and parmesan shavings
(Gluten, Sulphites, Milk, Egg)

Fresh Spinach and Ricotta Tortellini

With tomato and basil sauce, rocket salad
(Gluten, Milk, Egg)

Chair covers not included



Selection of House Wine

WHITE

Dominique Baud, Sauvignon Blanc 2014 **Bottle €24.95**

Dry, fresh flavoursome wine with lovely citrus nose and finish. characteristics sauvignon flavours. Ideal with seafood.

Keenans Ridge Unoaked Chardonnay 2011 **Bottle €24.95**

Vibrant fruit flavours so apparent on the nose and palate

Tocornal Sauvignon Blanc 2011 **Bottle €24.95**

Elegant, expressive and dressed in a green- yellow shade of colour, this Sauvignon Blanc impresses with its citrus notes of grapefruit and green apple, which mingle in with herbal hints

RED

Dominique Baud Vin de Pays Merlot **Bottle €24.95**

Lovely, deep colour, smooth with a plum rich fruit aroma. Excellent bouquet.

Keenans Ridge Carbernet Shiraz 2010 **Bottle €24.95.**

Lively medium bodied wine, with luscious red berrry fruit.

Tocornal Cabernet Sauvignon 2011 **Bottle €24.95**

Deep, impressive ruby- red colour, which suggests concentrated grapes harvested at the right moment.



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