

## Banqueting A la Carte Menu

### Starters – Choose One

Traditional Caesar Salad with Grilled Chicken & Garlic Croutons, Classic Caesar Dressing	€8.50
Vegetable Quiche with Leek & Sun Dried Tomato, Baby Leaf Salad, Balsamic Reduction	€8.50
Chicken, Mushroom & Tarragon Vol-au-Vent	€9.50
Smoked Salmon Blini, With Red Onion & Baby Capers, Wasabi Cream	€9.50
Asian Salad with Duck Wing Confit, Plum Chutney	€8.50
Crab Meat Mousse with Baby Shrimp, Cucumber, Lemon & Spring Onion Salsa	€10.50
Tian of Cashel Blue Cheese & Marinated Pear, Crushed Walnut Dressing	€9.50

### Soup

Cream of Roasted Vegetable Soup	€4.50
Potato & Leek Soup	€4.50
Mushroom Cappuccino with Garlic Croutons	€4.50
Chicken Hot & Sour Soup	€5.00

### Sorbet

Bramley Apple Sorbet	€3.00
Lemon Sorbet	€3.00
Prosecco Sorbet	€4.00
Tropical orange sorbet with mint	€4.00

## Main Course – Choose One

### Main Course Meat

Baked Chicken Supreme with Braised Spinach, Carrot Confit & Fondant Potato, Wild Mushroom Sauce	€22.00
Prime Roasted Irish Beef Sirloin with Roasted Potato, Seasonal Vegetables and Yorkshire Pudding, Port Wine Sauce	€25 .00
Grilled 8oz Beef Fillet, with Gratin Potato, Roasted Carrot & Fine Beans, Creamy Brandy Green Peppercorn Sauce	€30.00
Braised Lamb Shank with Colcannon Potato & Baby Carrots, Thyme Infused Jus	€28.00
Five Spice Glazed Roast Duck with Braised Red Cabbage, Confit Potato	€25.00

### Main Course Fish

Baked Fillet of Salmon with Champ Potato, Broccoli, Carrot & Swede Puree, White Wine Beurre Blanc	€22.00
Pan Fried Sea Bass Fillet with Saffron Mash Roasted Courgette & Chive Sauce	€24.00
Poached Lemon Sole with Spring Onion Mash & Braised Spinach, Shrimp Butter Sauce	€24.00
Herb Crusted Cod fillet with Crushed Potato & Seasonal vegetables, Saffron Infused Beurre Blanc	€26 .00

### Main Course Vegetarian

Parmesan Gratinated Mushroom Risotto, served with Rocket Salad	€19.50
Homemade Thai Vegetable Spring Roll with Lemongrass Infused Sweet & Sour Sauce	€18.50
Spinach & Ricotta Cannelloni with Tomato Sauce & Mozzarella Cheese	€19.50

## Desserts

Dome of Chocolate Mousse with Baileys Crème Anglaise	€7.00
Dark Chocolate & Hazelnut Browne with Vanilla Ice-Cream, Chantilly Cream	€7.00
Lemon Meringue Pie with Marinated Strawberries	€7.50
Bavarian Apple Cake with Caramel Ice-Cream, Vanilla sauce	€7.50
Mango Panna Cotta with Lime Jelly	€7.00
Radisson Desserts Assiette (Rich Chocolate Mousse, Strawberry Cheesecake, Bavarian Apple Cake, Mango Coulis)	€8.00

## Cheese

Selection of Irish Farmhouse Cheese with Condiments (Platter ideal for Table of 10)	€40.00
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## Tea Coffee

All of the above served with selection of Freshly Brewed Tea & Coffee at Dessert Course

Choice of Starter	€3 Supplement
Choice of Main Course	€4 Supplement
Choice of Dessert	€3 Supplement