

# MERCHANT

## Banqueting Menu





# Banqueting Menu

## PLEASE CHOOSE:

One starter, one main course, three side orders and one dessert to devise your preferred menu



- All meals are served with freshly baked bread, amuse bouche, tea/coffee and petit fours
- To include an extra choice for starter, main course or dessert please add *5.00 per person, per course*



Each banqueting room is equipped with integrated state-of-the-art audio visual equipment; the main banqueting room can house a dance floor and stage for post-dinner entertainment and each dining table is complemented with a beautiful candelabra.

Complimentary menu tasting is available for two people for parties over fifty.

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# Menu

## Option 1

£69.50

### Starter

**Caramelised onion and goats cheese tart**

**Fresh melon wrapped in Parma ham**

With rocket and Parmesan

**Choice of any soup**

*Choose from our full list on page 6*

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### Main

**Roast chicken**

With potato dauphinoise, glazed baby carrots  
and chicken jus

**Roast salmon**

With wilted spinach, confit potato and orange beurre blanc

**Braised beef bourguignon**

With mushroom, lardons and baby onions

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### Dessert

*Choose from our full list on page 6*

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**Tea, Coffee and Petit Fours**

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# Menu

## Option 2

£79.50

### Starter

#### Confit duck leg

With red cabbage and pear

#### Smoked ham and lentil terrine

With brioche and port reduction

#### Local fishcake

With poached egg and pea velouté

#### Glazed cured organic salmon

With grapefruit, avocado, lemon oil

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### Main

#### Roast Irish sirloin

With traditional garnish

#### Roast breast of chicken chasseur

With morel mushrooms, tarragon and roast potatoes

#### Slow roast shoulder of lamb

With fondant potato and broad bean verdi

#### Herb crusted cod fillet

With shellfish cassoulet and lemongrass sauce

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### Dessert

*Choose from our full list on page 6*

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Tea, Coffee and Petit Fours



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# Menu

## Option 3

£89.50

### Starter

#### **Beef carpaccio**

With feta fritters and sun dried tomatoes

#### **Parma ham crostini**

With celeriac remoulade and truffle oil

#### **Braised pork cheeks**

With parsnip purée and apple

#### **Local seafood tortellini**

With baby spinach and shellfish bisque

#### **Dressed crab**

With pickled beetroot salad and sourdough crisps

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### Main

#### **Roast fillet of beef**

With garlic, spinach and sauce Diane

#### **Best end of lamb**

With herb crust, braised shallots and boulangère potatoes

#### **Glazed seabass**

With mussels, capers, cucumbers in a tomato butter sauce

#### **Roast venison loin**

With beetroot, celeriac and fontant potato

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### Dessert

*Choose from our full list on page 6*

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**Tea, Coffee and Petit Fours**



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# Menu Options

## Soups

**French onion**

With Gruyère croutons

**Potato and leek** <sup>VA</sup>

**Parsnip velouté**

With cèpes and truffle oil

**Roast butternut squash and sage** <sup>VA</sup>

**Cream of wild mushroom**

**Roast plum tomato**

With basil oil and mozzarella crouton <sup>VA</sup>

## Vegetarian Starters

**Caramelised red onion and goats cheese tart**

**Wild mushroom tortellini**

With brunoise vegetables, truffle velouté <sup>VA</sup>

**Potato gnocchi**

With asparagus tomatoes, olives and vegan style parmesan <sup>VA</sup>

## Vegetarian Mains

**Butternut squash ravioli**

With celeriac, herb veloute

**Roast vegetable Wellington**

With cranberry chutney <sup>VA</sup>

**Roasted cauliflower steak**

With toasted almonds, cafe de Paris <sup>VA</sup>

**Wild mushroom risotto**

With truffle, vegan style parmesan <sup>VA</sup>

## Side Orders

*Please choose three:*

**Champ**

**Seasonal vegetables**

**Rocket and Parmesan salad**

**Glazed carrots**

**Mashed potatoes**

**New roast potatoes**

**Mixed leaf salad**

**Minted peas**

**Hand cut chips**

**Bacon and cabbage**

**Daohinoise potatoes**

**Cauliflower mornay**

## Sorbets

*Add sorbet as a middle course for 5.00 per person*

**Citrus**

**Champagne**

**Seasonal fruits**

Available upon request and availability

## Desserts

*Please choose one*

**Lemon tart**

With crème fraîche and fresh raspberries

**Swan profiteroles**

With crème Chantilly and chocolate sauce

**Azelia chocolate fondant**

With blood orange ice cream

**Milk chocolate and pear tart**

With honeycomb ice cream

**Blackberry and almond tart**

With vanilla ice cream

**Baked pistachio and raspberry cheesecake**

With white chocolate ice cream

**Sticky toffee pudding**

With butterscotch sauce and vanilla ice cream

**Apple and blackberry crumble**

With vanilla Anglaise

**Selection of Irish cheeses**

**Seasonal fruit**

**Eton mess**

**Vanilla crème brûlée**

**Strawberry panna cotta**

With sablé biscuits

**Merchant miniature desserts:**

Eton mess

Blueberry and white chocolate delice

Swan profiterole

Raspberry macaron

**Vegan options can be provided.**

**VA:** Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.



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# Canapés

Choose of 5 for £22.50  
per serving.

## MEAT

**Confit chicken terrine,**  
Truffle, shitake

**Carpaccio of beef,**  
Artichoke, and truffle

**Oak smoked duck,**  
Soft quail egg

**Ox cheek beignet,**  
Onion puree

**Pork belly,**  
Chorizo and almond

**Panko crusted lamb,**  
Harissa and mint

## FISH

**Smoked salmon,**  
Pumpernickel and  
Javanese pepper

**Crab and crème fraîche,**  
Rye bread

**Melba crusted salmon,**  
Sauce gribiche

**Crab cake,**  
Espellete pepper

**Seared scallops,**  
Pancetta and capers

**Halibut,**  
Sesame and ponzu

## VEGETARIAN

**Tomato and avocado  
bruschetta** <sup>VA</sup>

**Goats cheese and onion tart**

**Truffle and celeriac  
pizzetta** <sup>VA</sup>

**Wild mushroom arancini** <sup>VA</sup>

**Smoked aubergine,  
Tomato** <sup>VA</sup>

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# Finger Food

Choose any 4 from the following selection for £33.50 per serving.

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Individual items available for £8.50 per serving.

Mini fish cakes

Mini burgers  
With tomato relish

Steak ciabatta finger sandwiches

Smoked chicken and fig crostini

Fish and chips in a cone

Mini steak and onion pie

Sole goujons  
With tartare sauce

Chicken liver parfait  
On toast

Croque Monsieur fingers

Crab club sandwich

Seared scallops  
With bacon and rocket

Crispy buttermilk chicken,  
Chips, aioli

Crispy calamari,  
Smoked salt, garlic aioli

Chorizo and red pepper pizettas

## VEGETARIAN

Mini goats cheese tart

Vegetarian burger  
With tomato relish

Roasted pear  
With Parmesan and rocket <sup>VA</sup>

Tomato bruschetta  
With olive toast <sup>VA</sup>

Chip cones <sup>VA</sup>

Wild mushroom and artichoke en croûte <sup>VA</sup>

Chipotle,  
Olive and chickpea  
brioche bun <sup>VA</sup>

## SELECTION OF SANDWICHES, TEA AND COFFEE INCLUDED

**VA:** Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.





