



# AN GRIANÁN HOTEL

## Banqueting Menu

Prices are determined by your choice of main course.  
For a choice of two main courses a higher price will be charged.

### Starters Choice of Two

Bacon, egg, cherry tomato salad, croutons & honey mustard dressing

Duo of fresh melons & strawberry sauce

Baby Caesar & smoked chicken salad

Fresh salmon & prawns mayonnaise

Chicken & ham vol-au-vents parmesan cream (hot)

Oak smoked Irish salmon with chive cream

Assiette of cold starters (egg, ham, tomato, prawns, salmon, melon) €2 supplement

### Homemade Soups Please Choose One

An Grianán cream of fresh vegetable soup / parsley croutons

Bacon, potato & leek soup

Roast plum tomato soup laced with vodka

Cream of chicken & mushroom soup / rosemary croutons

Prawn & salmon bisque laced with cognac

Courgette & cheddar cheese soup / parmesan croutons

(Served with fresh rolls and butter)

In compiling these menus our Head Chef have endeavoured to use, where ever possible, only fresh local produce.

## Main Courses

Roast breast of local turkey with fresh herb stuffing, baked ham & cranberry compote

Roast sirloin of Irish Black Angus beef, Yorkshire pudding & chasseur sauce (thick cut)

Grilled breast of chicken filled with wild goats cheese, sun dried tomatoes, bacon & leek sauce

Roast leg of Irish lamb, fresh herb stuffing orange & mint sauce (in season – April to Sept)

Grilled fillet of Donegal salmon bonne femme

Prime honey roast stuffed half fresh duckling served with a redcurrant & orange jus lie

Grilled Irish black Angus sirloin steak cooked to perfection laced with a shallot, mushroom & Cognac cream sauce, tomato confit

Honey roast loin of Irish pork with prune & apricot stuffing served with cider and apple sauce

For a choice of three main courses to include fish course, ie. Salmon. Supplement €2.00

Optional fish course, sorbet or vol-au-vent course on request. Supplement €3.50

## Vegetarian Options Please Choose One

Char grilled aubergine, polenta, potato galette, goats cheese, bell peppers laced with basil pesto

Vegetarian nut cutlets & Greek salad

Vegetarian lasagne & garlic bread

We can cater for any special dietary requests your guests may require

All main courses are served with a bouquet of fresh seasonal vegetables and potatoes

## Homemade Desserts

An Grianán's own apple pie & fresh cream

Sherry trifle chantilly

Fresh strawberry cheese cake

Profiteroles filled with fresh cream topped with chocolate sauce

Homemade chocolate pudding, chocolate ice cream, chocolate sauce (warm)

Meringue nests filled with strawberries & fresh cream

An Grianán assiette of desserts (from 4 cold desserts)

## Refreshments

Freshly brewed tea / coffee / assorted petit fours

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Sample Menu A

Duo of fresh Melon & Strawberry Sauce  
Bacon, Egg & Cherry Tomato Salad, Croutons and Honey Mustard Dressing



Home Made Soup of your Choice



Grilled Breast of Chicken filled with Goats Cheese, Sun Dried Tomatoes  
with Bacon & Leek Sauce  
Roast Sirloin of Irish Black Angus Beef, Yorkshire Pudding & Chasseur Sauce  
(Thick Cut)

Bouquet of Fresh Seasonal Vegetables and Potatoes



Sherry Trifle Chantilly  
An Grianán's own Apple Pie & Fresh Cream



Freshly Brewed Tea/Coffee/Petit Fours

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Sample Menu B

Baby Caesar & Smoked Chicken Salad  
Duo of Fresh Melon & Strawberry Sauce



Home Made Soup of your Choice



Roast Breast of Local Turkey with Fresh Herb Stuffing, Baked Ham & Cranberry Compote  
Roast Sirloin of Irish Black Angus Beef, Yorkshire pudding & Chasseur Sauce (Thick Cut)

Grilled Fillet of Donegal Salmon Bonne Femme

Bouquet of Fresh Seasonal Vegetables and Potatoes



Fresh Strawberry Cheese Cake

Profiteroles filled with Fresh Cream topped with Chocolate Sauce



Freshly Brewed Tea/Coffee/Petit Fours

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Sample Menu C

Chicken & Ham Vol-au-Vents  
Donegal Salmon & Prawn Mayonnaise



Home Made Soup of your Choice



Roast Leg of Irish Lamb, Fresh Herb Stuffing, with Orange & Mint Sauce  
(In Season April to September)

Oven Baked Fresh Sea Bass

Honey Roast Loin of Irish Pork with Prune & Apricot Stuffing served  
with Cider & Apple Sauce

Bouquet of Fresh Seasonal Vegetables and Potatoes



Homemade Chocolate Pudding, Chocolate Ice Cream & Chocolate Sauce  
Meringue Nests filled with Strawberries and Fresh Cream



Freshly Brewed Tea/Coffee/Petit Fours

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Sample Menu D

Assiette of An Grianán Starters



Home Made Soup of your Choice



Champagne Sorbet



Roast Sirloin of Irish Black Angus Beef, Yorkshire Pudding & Chasseur Sauce (Thick Cut)

Prime Honey Roast Stuffed Half Fresh Duckling served with Redcurrant & Orange Jus Lie

Grilled Fillet of Donegal Salmon Bonne Femme

Bouquet of Fresh Seasonal Vegetables and Potatoes



An Grianán Assiette of Home Made Desserts



Freshly Brewed Tea/Coffee/Petit Fours

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Sample Menu E

Fresh Salmon & Prawn Bisque laced with Cognac



Assiette of An Grianán Appetisers



Fillets of Sea Bass Bonne Femme



Champagne Sorbet



Grilled Irish Black Angus Fillet Steak wrapped in Bacon served with  
Shallots, Mushrooms & Tomato confit

Fillets of Donegal Salmon Lobster & Chablis Creamy Sauce

Bouquet of Fresh Seasonal Vegetables and Potatoes



An Grianán Assiette of Homemade Desserts



Freshly Brewed Tea/Coffee/Petit Fours

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Finger Buffet

Buffet A

Selection of Fresh Sandwiches  
Brown & White Bread

Cocktail Sausages

Sausage Rolls

Freshly Brewed Tea/Coffee

Buffet B

Selection of Fresh Sandwiches Brown &  
White Bread

Cocktail Sausages

Sausage Rolls

Turkey & Ham Vol-au-Vents

Freshly Brewed Tea/Coffee

Buffet C

Selection of Fresh Sandwiches Brown &  
White Bread

Cocktail Sausages

Sausage Rolls

Turkey & Ham Vol-au-Vents

Chicken Drumsticks

Freshly Brewed Tea/Coffee

Buffet D

Selection of Fresh Sandwiches Brown  
& White Bread

Cocktail Sausages • Sausage Rolls

Turkey & Ham Vol-au-Vents

Chicken Drumsticks

Fresh Cream Pastries

Freshly Brewed Tea/Coffee

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