

# DEVERE HALL BANQUETING MENU

€60 | Per Person

## SOUPS

Potato and Leek (11,12)

Seasonal Vegetable (11,12)

Creamy Tomato and Basil (5,7,12)

Carrot and Honey Roast Pepper (11,12)

Creamy Cauliflower (5,11,12)

Roast Wild Mushroom (11,12)

Carrot and Coriander (11,12)

## STARTERS

Chicken & Mushroom Vol-au-vent (1, 5, 10, 12)

**Creamy Atlantic Seafood Chowder**  
with Brown Soda Bread (4,5,9,10,11,12)

**Thai Fish Cakes**  
served on a bed of Mixed Leaves topped  
with a Chilli and Red Onion Jam drizzled  
with a Garlic and Sweet Chilli Aioli (1,4,5,10,12)

**Chicken Mozzarella and  
Smoked Streaky Bacon Bon Bon**  
served with Side Salad topped  
with Caramelised Red Onion (1,5,10,12)

**Slow cooked Pulled Beef Brisket**  
served on a Mini Potato Rosti drizzled  
in Red Wine Jus, topped with Crispy Onions  
and Pesto Rocket (1,5,10,12)

## MAIN COURSES

**Slow roasted Topside Rib of Beef**  
served with a Creamy Mash Potato, Rustic Roast  
Vegetables topped with a Yorkshire Pudding and  
drizzled in a Red Wine Jus (5,10,12)

**Roast Turkey and Honey Glazed Ham**  
served in a Creamy Mash Potato, Sage and Apricot  
Stuffing, Seasonal Vegetables, drizzled in a Rich  
Turkey Gravy (5,10,12)

### Roast Fillet of Hake

topped with a Basil Pesto and Dill Herb Crust,  
served with a Scallion Mash, Seasonal Vegetables  
drizzled in a Lemon Beurre Blanc (4,5,7,10,12)

### Grilled Lemon and Cajun Salmon

served with a Creamy Mash, Seasonal Vegetables,  
Mangetout drizzled in a Creamy Lemon Velouté  
(3,5,12,4)

### Garlic and Rosemary Supreme of Chicken

served with a Scallion Mash, Seasonal Vegetables,  
Potato Gratin, coated in a Rich Brandy and  
Peppercorn Sauce (5,8,12)

### Slow Roast Loin of Pork

served with a Creamy Mash, Apple and Sage  
Stuffing, Seasonal Vegetables, coated in a Pork  
Stock and Red Wine Jus (5,12)

### Honey Glazed Roast Loin of Bacon

served with Cabbage, Seasonal Vegetables,  
Creamy Mash Potato smothered in Parsley Sauce  
(5,12)

## DESSERTS

### Sticky Toffee Pudding

topped with Butterscotch Sauce topped with  
Chantilly Cream (1,5,10)

### Warm Apple Crumble

topped with Crème Anglaise and Cream (1,5,10)

### Chocolate Fudge Cake

drizzled in Chocolate Sauce served with Cream  
(1,5,10)

### Baileys Cheesecake

served with Chantilly Cream topped with  
Butterscotch Sauce (1,5,10,12)



Gluten free options available.  
Vegetarian and vegan options also  
available. We will more than happy to  
accommodate all dietary requirements.

### Allergens:

1. Eggs | 2. Peanuts | 3. Soy | 4. Fish | 5. Dairy |  
6. Sesame | 7. Nuts | 8. Mustard | 9. Shellfish |  
10. Wheat | 11. Celery | 12. Sulphite | 13. Lupin

**THE  
STUDENT  
CENTRE**  
ÁRAS NA MAC LÉINN UCC

