



# THE BANKING HALL

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## Private Dinner Sample Menu

*Menus are based on a 3- course menu including starter, main and dessert course, with an option to add a soup or sorbet course to create a 4 course option*

### Choose one starter or soup:

Warm tart of crotin goat's cheese, sun blush tomato, rocket leaf salad, red onion marmalade, aged balsamic and pesto dressings, rocket leaf salad

Confit of Barbary duck leg, warm puy lentil ragout, pickled beets, kumquat jus

Classic chicken Caesar salad, herbed croutons, aged parmesan and crisp bacon

Carlingford lough crab and smoked haddock cake, buttered baby spinach, lemon, tomato and caper cream

Tian of smoked Irish salmon potato, shrimp and crabmeat mousse, asparagus spears, citrus and chive crème fraiche

Terrine of chicken liver parfait with mini brioche, date and fig chutney, port and redcurrant dressing

Irish oak smoked salmon, shaved fennel, orange and dill salad, remoulade sauce

Parma ham, melon and Cashel blue cheese salad, candied pecans, croutons, ranch dressing

Rooster potato and leek soup, herbed croutons

Slow roast plum tomato soup, goat's cheese cream

Roasted butternut squash soup, thyme cream

Celeriac and blue cheese soup

Carrot and parsnip soup, parsley cream





Sorbets:

Strawberry champagne

Passion fruit and mango

Lemon

Apple sorbet

Wild Blackberry

Choose one main course dish:

Rosemary and parmesan crusted rack of Irish Lamb, creamed dauphinoise potato, slow roast root vegetables, minted redcurrant jus

Chargrilled fillet of Irish Beef, fondant potato, haricots verts wrapped in Parma ham, seasonal mushrooms, burgundy jus

Lemon and herb marinated supreme of Irish chicken, fondant potato, buttered green asparagus, shallot, garlic and smoked bacon cream sauce

Crisp Barbary duck breast and confit leg, cassoulet of puy lentil, braised red cabbage, orange jus

Rosemary crusted pork tenderloin, gratin potato, fricassee of wild mushrooms and blue cheese, red wine jus

Baked fillet of sea bass, saffron and sorrel cream sauce

Pan seared fillet of Clare Island organic salmon, fennel and heirloom tomato cream sauce





Choose your silent vegetarian main course dish:

Tortellini, ricotta, spinach, tomato sauce, aged parmesan

Potato gnocchi, Portobello mushroom, tarragon, crozier blue cheese cream

Red lentil and butternut squash curry, braised basmati rice, natural yoghurt and naan

Choose one dessert:

Assiette plate, white chocolate and raspberry mousse, opera gateaux, baked vanilla cheesecake

Apple and blackberry crumble, vanilla bean anglaise, mascarpone ice cream

Sticky toffee and date pudding, butterscotch sauce, vanilla ice cream

Warm pear and almond frangipane tart, mocha coffee ice cream

Assiette plate, apple and cinnamon crunch, milk chocolate and caramel tart, salted caramel mousse

Chocolate and praline mousse, amaretto anglaise, Chantilly cream

Plated selection of Irish and International cheeses, fruit chutney, water biscuits

Westin selection of fine teas and gourmet coffee

The Banking Hall

College Green, Westmoreland Street, Dublin 2

+353.(0)1.645.1440 | [events@thebankinghalldublin.com](mailto:events@thebankinghalldublin.com)

[www.thebankinghalldublin.com](http://www.thebankinghalldublin.com)

