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- YOUR BANQUET -



- STARTERS -



**Watermelon, Cucumber & Feta Cheese Salad,** *Fresh Mint & Aged Balsamic*

**Grilled Chicken & Bacon Caesar Salad,** *Cos Lettuce, Garlic Croutons, Parmesan Cheese Shavings*

**Chicken & Leek Bouchée,** *In A White Wine Cream Sauce, Served in A Puff Pastry Case*

**Parma Ham & Buffalo Mozzarella Pearls,** *Vine Tomatoes, Aged Balsamic & Sherry Vinaigrette*

**Organic Smoked Salmon with Crushed Potato Salad,** *Lemon Dill Creme Fraiche & Baby Capers*

**Chicken & Duck Liver Parfait,** *Spiced Beetroot & Red Onion Relish, Toasted Brioche*

**Warm Fivemilestown Goats Cheese & Spinach Tartlet,** *Red Onion Marmalade & Dressed Rocket*

- SOUP -



**Cream of Garden Vegetable**

**Cream of Leek & Potato**

**Roast Red Pepper, Tomato & Chorizo with Basil Cream**

**Cream of Parsnip & Honey**

**Cream of Butternut Squash & Coconut**

- MAIN COURSES -



**Baked Supreme of Free-Range Chicken,** *Wrapped in Streaky Bacon,  
Filled with a Potato & Leek Soufflé, Redcurrant & Tarragon Jus*

**Slow Cooked Rump of Wicklow Lamb,** *Garlic Mash, Roast Root Vegetables, Red Wine & Thyme Jus*

**Roast Sirloin of Hereford Beef,** *Champ Mash, Yorkshire Pudding, Red Wine Jus*

**Oven Baked Fillet of Hake,** *Green Beans, Chorizo & Cherry Tomato Lemon Dill Butter*

**Baked Atlantic Lemon & Herb,** *Crusted Salmon Asparagus Spears and a Prawn Brandy Bisque*

**Fillet of Beef (Supplement Applies),** *Portobello Mushroom, Confit Shallots & Green Peppercorn Cream*

**Roast Belly of Pork,** *Crispy Crackling, Apple Cider Pureé, Red Wine & Currant Jus*

**Grilled Fillets of Seabass,** *Deep Fried Leek, Crispy Potato & White Wine Beurre Blanc Sauce*

**Butter Roasted Turkey & Home Baked Ham,** *Goose-Fat Roast Potatoes,  
Cranberry & Orange Stuffing, Pan Roast Gravy*

**Roast Rack Of Lamb (Supplement Applies),** *Pistachio & Mustard Herb Crust,  
Pomme Puree, Rosemary & Redcurrant Jus*

*All Main Course are Served with a Separate Selection of Baby Potatoes,  
Seasonal Vegetables & Accompanying Sauces*

- DESSERTS -



**Warm Pear & Almond Frangipane Tartlet,** *Crème Anglais Sauce*

**Raspberry & White Chocolate Cheesecake,** *Raspberry Coulis*

**Baked Lemon Tart,** *Macerated Strawberries & Mango Crème*

**Fresh Seasonal Fruit Pavlova,** *Passion Fruit Cream & Mixed Berry Compote*

**Baked Apple & Mixed Berry Crumble,** *Vanilla Pod Ice Cream, Apple Crisp*

**Warm Chocolate & Pecan Nut Brownie,** *Salted Caramel Ice-Cream with Toffee Sauce*

**Classic Symphony of Desserts,** *Mini Profiteroles, Fruit Mousse & Lemon Tart*

**Sticky Toffee Pudding,** *Warm Caramel Sauce & Fresh Cream*