



brandon hotel

CONFERENCE & LEISURE CENTRE

MENU A

€33.00

MINTED FANTAIL OF MELON

Chilled minted fantail of Sun ripened Melon garnished with Kiwi and a Strawberry Coulis

CREAM OF MUSHROOM AND TARRAGON SOUP

Chef's freshly prepared cream of mushroom and tarragon soup

ROAST STUFFED TURKEY AND HAM

Traditional Oven Roast Crown of Kingdom Turkey and Tralee ham filled with a fresh herb and onion stuffing, coated with a Cranberry Compote

Selection of Market Fresh Vegetables and Potatoes

WARM APPLE PIE SERVED WITH CRÈME ANGLAISE

FRESHLY BREWED TEA or COFFEE



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MENU B

€36.00

WARM SMOKED CHICKEN AND APRICOT SALAD

Warm slices of Smoked Chicken Breast with glazed Apricots on a bed of seasonal Leaves

CHEF'S BRANDON SALAD

Roasted Peppers, Sun-dried Tomatoes and Rocket leaf Salad with Balsamic Vinaigrette

CREAM OF LEEK AND PEAR SOUP

Chef's freshly prepared Cream of Leek and Pear Soup

ROAST SIRLOIN OF BEEF

Locally sourced Sirloin of Prime Irish Beef carved to order and served with Yorkshire pudding and a Red Wine jus

DARNE OF SALMON

Seafresh darne of North Atlantic Salmon grilled to perfection and flavoured with a Champagne and Grape Cream

Selection of Market Fresh Vegetables and Potatoes

STRAWBERRY AND CLOTTED CREAM TART

CHOCOLATE TO DIE FOR CAKE

FRESHLY BREWED TEA or COFFEE



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MENU C
€39.00

CROWN OF GALIA MELON

Chilled crown of Galia Melon filled with seasonal fresh fruits and drizzled with minted syrup

WARM DUCK SALAD

Warm slices of Barbary Duck breast with pine kernels served on a bed of seasonal leaves, dressed in a Raspberry Vinaigrette

TOMATO, CHIVE AND SOUR CREAM SOUP

Chef's freshly prepared cream of Tomato, Chive and Sour Cream Soup

RACK OF KERRY LAMB

Oven roasted Rack of locally sourced Kerry Lamb cooked to medium and flavoured with a Port and Rosemary reduction

FILLET OF SEA BREAM

Seafresh fillet of Atlantic Sea Bream baked to perfection and set on a pool of Baby Caper and Roasted Pepper Froth

SUPREME OF CORN FED CHICKEN

Plump succulent Breast of Corn fed Chicken with an Apricot and Red Onion Compote, drizzled with a Thyme and Marsala Jus

Selection of Market Fresh Vegetables and Potatoes

CHOCOLATE AND ORANGE CAKE

FRESH STRAWBERRIES ROMANOFF

FRESHLY BREWED TEA or COFFEE



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BUFFET MENU'S

MENU 1

€22.50

BEEF STROGANOFF

Succulent Strips of Locally sourced Irish beef fillet flambéed in Brandy and Cream

LAMB TANGINE

Irish Locally sourced lamb, slowly cooked in Eastern spices with apricots

Served with Rice, Baked Potato and Salads

MENU 2

€26.00

BEEF STROGANOFF

Succulent Strips of Locally sourced Irish beef fillet flambéed in Brandy and Cream

LAMB TANGINE

Irish Locally sourced lamb, slowly cooked in Eastern spices with apricots

Served with Rice, Baked Potato and Salads

CHEF'S SELECTION OF DESSERTS

FRESHLY BREWED TEA or COFFEE



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MENU 3
THE BRANDON EXCLUSIVE BUFFET
€43.00

HOT DISHES

GLAZED ORANGE CHICKEN

Succulent strips of chicken marinated in honey and orange preserves, sautéed to perfection

LAMB TANGINE

Diced cubes of lamb slowly cooked with a selection of eastern spices and apricots

Served with Baked Potato and Boiled Rice

PRIME ROAST RIB OF BEEF

Prime Rib of Locally sourced Irish Beef Carved at the buffet with a traditional roast gravy

Served with Market Fresh Vegetables and Potatoes

COLD DISHES

DRESSED IRISH SALMON

CROWN OF TRADITIONAL ROAST TURKEY

BAKED HONEY ROAST HAM

SALAD DISHES

*Potato, Coleslaw, Waldorf, Tomato & Onion,
Cucumber & Mint, Spicy Pasta Shells, Savoury Rice*

ACCOMPANIMENTS

Selection of Dressings, Sauces and Mustards

CHEF'S DESSERT BUFFET DISPLAY

A selection of Chef's desserts displayed on mirrors and flats

FRESHLY BREWED TEA or COFFEE



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ALA CARTE MENU

STARTERS

<i>Timbale of Seafood with Lemon Mayonnaise</i>	€
<i>Smoked Salmon filled with Waldorf salad</i>	€
<i>Fan of Spiced Cajun Chicken with a Tomato and Capsicum Salsa</i>	€
<i>Hot Chicken and Mushroom Filo Parcel</i>	€
<i>Crown of Galia Melon with Fresh Fruits and Minted syrup</i>	€
<i>Fan of Honeydew Melon with slices of fresh Kiwi and Minted Syrup</i>	€
<i>Warm Smoked Chicken Breast and Apricot salad</i>	€
<i>Warm Barbary Duck Salad with Pine Kernels and Raspberry Vinaigrette</i>	€
<i>Roasted Peppers, Sun-dried Tomatoes and Rocket Leaf salad with a Balsamic Reduction</i>	€

SOUPS

<i>Cream of Cauliflower and Sorrel Soup</i>	€
<i>Cream of Leek and Pear Soup</i>	€
<i>Cream of Parsnip, Apple and Coarse Grain Mustard Soup</i>	€
<i>Cream of Mushroom and Tarragon Soup</i>	€
<i>Cream of Tomato, Chive and Sour Cream Soup</i>	€
<i>Cream of Broccoli and Almond Soup</i>	€
<i>Cream of Spicy Turnip Soup</i>	€
<i>Cream of Vegetable Soup</i>	€
<i>Cream of Carrot and Orange Soup</i>	€
<i>Cream of Roasted pepper and Carrot Soup</i>	€

MAIN COURSES

<i>Roast Sirloin of Locally sourced Irish Beef served with a rich Red Wine jus</i>	€
<i>Whole roasted fillet of Locally sourced Irish Beef with Truffle sauce on a Potato champ</i>	€
<i>Prime Locally sourced Irish fillet Steak, cooked medium with a Mushroom and Whiskey sauce</i>	€
<i>Roast leg of Kerry Lamb filled with a herb and onion stuffing, flavoured with a Rosemary jus</i>	€
<i>Rack of Kerry Lamb cooked medium with a Port and Rosemary reduction</i>	€
<i>Fillet of Tralee Pork filled with a Prune and Apricot stuffing, wrapped in Parma Ham</i>	€
<i>Oven roast Crown of Kingdom Turkey and Tralee Ham, stuffed and coated with a red wine jus</i>	€
<i>Baked Supreme of Corn fed Chicken flavoured with an Apricot and Red Onion Compote</i>	€
<i>Chicken Princes, filled with Leek and Potato, wrapped in bacon and served with a Marsala sauce</i>	€

VEGETARIAN OPTION

<i>Belle Pepper stuffed with Coconut Rice and Cashew Nuts, oven baked to perfection</i>	€
<i>Vegetarian Crepe glazed with Cheese and surrounded with Tomato Concasse</i>	€
<i>Baked Aubergine filled with Young Market Vegetables and Cous Cous with a Provençal sauce</i>	€
<i>Freshly Prepared linguini Pasta infused with sautéed vegetables in a White Wine and Herb Cream</i>	€



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ALA CARTE CONTINUED

DESSERTS

<i>Warm Apple Pie served with Crème Anglaise</i>	€
<i>Homemade Profiteroles served with Chocolate sauce</i>	€
<i>Lemon Tart Simply with Cream</i>	€
<i>Strawberry and Clotted Cream Tart</i>	€
<i>Chocolate and Orange Gateaux</i>	€
<i>Fresh Strawberries Romanoff</i>	€
<i>Chocolate to die for Cake</i>	€
<i>Chef's Trio of Desserts</i>	€

EVENING BUFFET

Assorted Sandwiches, Tea and Coffee @ €5.50 per person

Assorted Sandwiches, Cocktail Sausages, Tea and Coffee @ €6.50 per person

Assorted Sandwiches, Cocktail Sausages, Chicken Wings, Tea and Coffee @ €7.50 per person

Should you require a more extensive Evening Buffet, a variety of dishes can be made available on request.

THE TOAST AND WINES

It is customary for the Bride and Groom to buy a drink for the toast. This can be done in the following ways.

A Drink of Choice is charged on a consumption basis. Budget approximately €5.00 person.

Allow 4-5 glasses of Wine from each bottle.

Allow 5- 6 glasses of Champagne from each bottle