

Banqueting Menu

STARTER

Thai spiced hake and seatrout fishcake

in a pepperonata sauce, crunchy fennel and sakura salad, lemon infusion

Free range Irish chicken and button mushroom ragout

white wine and tarragon scented veloute, warm puff pastry case

Homemade chicken liver parfait

Truffled green beans, plum chutney, caramelised plums, warm brioche

Beef tomato, buffalo mozzarella and basil salad

with peppered rocket, toasted sunflower seeds, Parmesan dust and balsamic dressing

Chorizo sausage roasted with rosemary and wild garlic

feta cheese, Italian olives, confit cherry tomatoes and Caesar dressing

Ardsallagh goats cheese on homemade thyme and dried onion loaf,

pickled broad bean and cauliflower, beetroot dressing

Cajun roasted chicken fillet

toasted pine nut and slow roasted plum tomato, rocket salad, Parmesan dressing and garlic flute

The following starters should you wish to choose incur a supplement of €5.00

Smoked salmon, spinach and crab roulade

with a sakura and red onion salad, salsa Verde, a warm baby brown loaf

Smoked duck on a bed of baby mixed leaves

Orange segments with a mustard and citrus dressing

Confit duck spring roll, Thai noodle salad

with tomato, chilli and lime jam

Salmon and prawn parcel

butternut squash purée, watercress salad, honey and balsamic dressing



Clayton Hotel Silver Springs, Tivoli, Cork, Ireland T23 E244 | +353 21 450 7533

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SOUP

Cream of seasonal vegetable

Carrot and ginger with coriander oil

Cream of potato and leek, chive cream

Forest mushroom and rosemary, rosemary oil

Roast plum tomato and thyme with basil
crème fraiche

Cajun root vegetable, clotted cream and
chive

Sweet potato and lemongrass, coconut
milk infusion

SORBET

Mango with vanilla poached raspberries

Tropical with pineapple caviar

Orange with crushed blueberries

Champagne with mint granite

Apple with a granola crunch

For a choice of soup or sorbet
add €2.00 to the menu price



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MAIN

Traditional roast crown of turkey	€ 33.00	Sautéed supreme of chicken	€ 33.00
on a bed of baked Limerick ham with a thyme and sage stuffing, creamed potato, cranberry scented jus		with sausage meat and tarragon mousse Rosemary mustard potato, forest mushroom and herb veloute	
Roast sirloin of Irish beef	€ 39.00	Thyme and rosemary roasted leg of lamb	€ 39.00
with caramelised onion potato, Madeira and thyme demi-glace		with parsley and garlic mash, shallot and fine herbs scented jus	
Roast sirloin of Irish beef	€ 39.00	Slow roasted shank of lamb	€ 35.00
won champ mash, pickled pearl onion jus lie		colcannon potato, rustic vegetables and Madeira scented stew	
Pan-fried chicken	€ 33.00	Prime individual fillet of beef Wellington	€ 47.00
with home-made stuffing, wrapped in bacon		caramelised onion potato, Madeira and thyme demi-glace	
Pan-fried fillet of Irish beef	€ 47.00	Duo of lamb	€ 42.00
with streaky bacon and leek pomme pureé, oxtail scented demi-glace		slow roast leg of lamb with herb crusted cutlet, thyme pomme pureé, bordelaise jus	
Rack of lamb	€ 47.00	Roast Barbary duck	€ 47.00
with herb crust, savoury mash, confit tomato, mint and honey jus		on a bed of colcannon, black cherry and Malibu sauce	



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FISH

Duo of salmon and hake parsley and garlic mash, saffron, caper and shrimp ragout, lime extract	€ 36.00	Tornado of monkfish with wild garlic potatoes, spicy puy lentil and bacon fricassee	€ 47.00
Paupiette of sole with prawn and crab mousse, creamed herb potato, lemon and tarragon veloute	€ 36.00	Pan-fried seabass fillets pomme purée, saffron roasted fennel, prawn essence	€ 46.00
Roast Cajun and honey salmon pea and chervil pomme purée, caper and raisin scented sauce	€ 33.00	Seared brill with a crab and ginger croquette, asparagus spears, lemon and lime cream	€ 46.00
Roast hake fillet wrapped in prosciutto fennel and mussel ragout, rocket and lemon oil	€ 33.00	Add €4.00 for a choice of main course to the more expensive item	

VEGETARIAN

Roast vegetable quiche with a plum tomato and roast garlic sauce, tossed salad		Vegetable wellington layers of sliced vegetables in puff pastry, enhanced with a tomato basil sauce	
Wild mushroom and pea risotto wilted rocket, asparagus spears		Stir-fried vegetables tossed in garlic and oyster sauce, served with lemon scented basmati rice	



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DESSERT

Assiette of Chef's desserts, please choose 3 from the selection

Death by chocolate, Sicilian lemon tart, apple slice, cheesecake (strawberry, lemon or Baileys), Ice-cream in a tuile basket

Sicilian lemon tart

with a sauce of sweet raspberries, cassis sorbet

Petit choux buns

filled with vanilla cream, chocolate sauce and flaked almonds

Salted caramel and chocolate brownie

served with vanilla bean ice-cream

Warm sticky toffee pudding

with biscotti, caramel and peanut glaze

Chocolate chip and Bailey's cheesecake

honeycomb ice-cream and caramel sauce

Death by chocolate brownie

vanilla bean ice-cream in a tuile basket

Mango, passion fruit and strawberry roulade

with vanilla ice-cream

Deep apple pie

flavoured with cinnamon, sauce anglaise and vanilla ice-cream

For a choice of dessert add €2.00 to the menu price

Price outlined on the main course includes: 1 starter, 1 soup, 1 main course, 1 vegetarian, 2 vegetables, 1 potato, 1 dessert, tea & coffee with after dinner chocolate mints. For an additional starter, main course, dessert supplements would apply.
Minimum numbers of 80 apply.

