



CLAYTON
HOTELS

MEETINGS
& EVENTS

SAMPLE GALA DINNER MENU

STARTER

**Duo of Ummera smoked duck and
Jack McCarthy's famous black pudding**

accompanied with watercress, orange segments and
almond flake salad, raspberry vinaigrette

Pat O'Connell smoked salmon and mackerel paté,

served with fennel salad and pickled cucumber

SOUP

Roast parsnip soup

served with a chestnut oil and finished with a light dusting
of chestnut crumble

MAIN COURSE

Chargrilled 8oz fillet of Irish certified Angus beef,

duck fat fondant potato, stuffed Portobello mushroom, glazed shallots and
wilted spinach. mixed peppercorn & Jameson Caskmates sauce

Oven baked fillet of hake

chorizo roasted fennel, Ballycotton crab cake, caper,
Molaga honey and dill cream

DESSERT

Chocolate square

served with Ó Conaill white chocolate and Cointreau sauce,
handmade hazelnut ice cream and fresh redcurrants

Freshly brewed coffee and tea