Menu Options
Reception Food
Spit Roast
Formal Dinner
Gala Menu
Late Night Food

2020/2021
Reception Food
Perfect for drinks receptions of all sorts

Antipasto Table
€9.95 pp
A simple abundance of Irish & French cheese,
Cured and dried meats, olives, roasted vegetables, fruits, biscuits, bread & accompaniments

Served Canapés
Selection of 6  €16.95 pp  
Selection of 4  €13.95 pp  
Selection of 3  €11.95 pp

Cold
Irish Smoked Salmon on blinis with lemon crème fraîche
Rare Roast Beef with homemade horseradish on mini Yorkshire puddings
   Mediterranean vegetable crostini, aged parmesan
   Tomato & basil, buffalo mozzarella
   Brie & caramelized onion tart
   Parmesan shortbread, strawberries & goats cheese

Hot
Sweet potato falafel, mint yogurt
Cocktail sausages with garlic, honey & chili
Chicken Skewers with satay sauce
Tempura prawn, chili & coriander (€1.50 supplement)
   Crab croquette, harrisa aioli
   Spiced lamb skewer, za'atar yogurt
Spit Roast Menu

€58.50 pp without starter, €62.50 pp including starter
Welcome drink of Pimms or Prosecco included on arrival for everyone

(Optional Served Starter)
Goat’s Cheese, pear and spiced walnut salad, with turmeric honey and baby roast beetroot

Chicken Caesar Salad, with smoked bacon and croutons

Seafood Medley, with hot-smoked salmon, poached prawns, Caheersiveen white crab meat salad, and cold-smoked salmon with citrus aioli and pickled cucumber (€5.50 supplement per person)

From the Spit
Three Day Marinaded Organic Lamb
or
Organic Rare Breed Pig Marinaded in Vintage Cider
or
Marinaded Sirloin of Beef with Salsa Verde (€5 supplement per person)

From the Barbecue
Please choose 2 of the following:
Char Grilled Spatchcock Chicken
Organic Beef Burgers
Teriyaki Salmon
Slow Cooked BBQ Pulled Pork
Homemade Spiced Bean Burger

From the Garden
Please choose 4 from:
Mixed Green Salad
Roast Tomato & Basil Salad
Roast Mediterranean Vegetables
Roasted Pepper Couscous
Moroccan Chickpea & Cucumber Salad
Oriental Noodle Salad
Red Cabbage Slaw
Charred Broccoli, Quinoa, Feta

On the Side
New Baby Potatoes in herbed butter
Selection of Breads

The Burger Bar
Upgrade your burgers to our fabulous Burger Bar:
(€5.50 supplement per person)
Smoked Bacon
Bacon
Grilled Pineapple
Crispy Onions
Sliced Onions
Beef Tomato Slices
Garden Lettuce
Homemade Pickles
Emmental Cheese
Cheddar Cheese
American Cheese
Blue Cheese
Plus a selection of Homemade Relishes, Sauces & Condiments

Dessert Buffet
An example selection:
White Chocolate & Blueberry Cheesecake
Homemade Baileys Cheesecake
Lemon &White Chocolate Cheesecake
Chocolate Fudge Brownies
Tiramisu
Local Strawberries
Meringue Kisses
Profiteroles with Chocolate Sauce
Formal Menu

€75.00 pp

Welcome drink of Pimms or Prosecco included on arrival for everyone

Please choose one option per course for the whole party

Cashel blue & caramelized red onion tart, hazelnut pesto
Haddock & leek fish cakes, piquant mayo, fresh leaves
Martinstown Caesar salad, with roast chicken, aged parmesan & smoked bacon
Crispy duck, oriental salad, home pickled radish
Gravlax of salmon, home pickled fennel, lemon aioli
Roast beetroot, Ardsallagh goat's cheese mousse, candied walnut, beetroot gel

Tomato, smoked paprika & lime soup
Squash & pancetta soup
Roast leak & potato soup
Green garden soup

served with warm brown soda bread

Twelve-hour slow cooked beef feather-blade, bourguignon sauce, truffle mash
Fillet of hake, shallot reduction, spinach mash, white wine cream
Irish salmon, clam & samphire veloute, crushed baby potatoes
Char-grilled leg of Curragh lamb, mint, rosemary & redcurrant
Confit pork belly, croquette, roast apple jam, glazed vegetables
Marinade cauliflower steak, mint crème fraîche, pomegranate, nut crumb
Margaret's organic chicken, stuffed with wild mushroom, fondant potato, bread sauce

All served with our garden potatoes & a selection of organic vegetables

Extra Sides €3.95 pp each

Martinstown's roast potatoes
Mashed potatoes with parmesan & scallions
Gratin Lyonnaise
Mixed roast root vegetables
Mixed Mediterranean vegetables
Slow roasted garden carrots
Creamed spinach
Grilled asparagus
Cauliflower & Gruyère cheese
Mixed leaves with French dressing

Trio of Desserts

please choose three options from our selection of homemade desserts
Includes Tea and Coffee

Velvety chocolate mousse
Pavlova: meringues, berries & whipped cream
Chocolate profiteroles
Martinstown apple crumble
Local strawberries

Chocolate & orange brownie
Blueberry cheesecake
Lemon cheesecake
Baileys cheesecake

Tea and Coffee
Gala Menu

€95.00 pp

Welcome drink of Pimms or Prosecco included on arrival for everyone
Please choose one option per course for the whole party

Confit duck leg, cherry port reduction, green garden peas
Margret's organic chickens liver pate, garlic toast, red onion marmalade
Wild mushroom & truffle terrine, garlic toast, fig jam
Beef carpaccio, roast garlic, rocket, truffle oil
Roast heirloom carrots, goats cheese, nigella seeds, local honey
Hot smoked salmon, piccalilli, garden leaves
Cahersiveen hand picked crab, pickled cucumber, sourdough crisps

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Wild mushroom & brandy soup
Seasonal chowder
Traditional French onion soup
Roast walnut & goats cheese soup
served with warm brown soda bread

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Champagne & saffron sorbet
Garden raspberry sorbet
Lemon & limoncello sorbet
Elderflower sorbet (June only)

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Irish beef fillet, parmesan & rocket mash, bernaise, balsamic roast onion
Herbed rack of lamb, chimichurri, roast garlic & parsnip puree
Guinea fowl, Prosciutto, Guinea fowl & wild mushroom risotto, game chips
Seabass, mussel & saffron cream, grilled asparagus
Cod, smoked bacon, pea & mint puree, pearl barley
Roast butternut squash & porcini mushroom risotto
Martinstown beetroot & spinach Wellington

All served with our garden potatoes & a selection of organic vegetables

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Susie's dark chocolate & roast hazelnut torte, berries from the garden
Earl Grey panna cotta, local honey & pomegranate
Creme brûlée, raspberry sorbet, sea salt caramel
Warm apple tarte tatin, salt caramel sauce, Chantilly cream
Dark chocolate fondant, praline, vanilla ice cream
Maurice's strawberries, meringues, creme anglaise
Glazed lemon tart, garden raspberries, raspberry sorbet

Tea and Coffee
Late Night Food

The best parties never stop, and we’re firm believers in the restorative powers of a hot bite to eat at just the right time. We avoid the frozen sausage rolls and tiny sandwiches, preferring something a little more substantial and warming.

**Hot Food**

Thai Chicken Curry,
served with steamed rice & homemade rhubarb chutney
€ 8.95 pp

Indian Potato & Vegetable Curry,
served with steamed rice & homemade cucumber raita
€ 8.95 pp

Pulled Pork Sandwiches,
served in brioche buns with red cabbage slaw
€ 7.50 pp

Mac & Cheese,
with 5 cheeses and topped with chopped, crispy bacon
€ 7.50 pp

Or

Nolan’s of Kilcullen Sausages & Tayto Crisps served with
Brennan’s bread, Kerrygold butter, and selection of homemade condiments
€ 6.50 pp

Or

Martinstown House Antipasto Selection
A selection of cured and dried meats, French & Irish cheeses, olives, roast vegetables, bread &
accompaniments
€9.95 pp

Or

The Build-Your-Own Gourmet Burger Bar
Grilled beef burgers, with a large selection of toppings, chips & sauces
€ 15.95 pp

**EXTRAS**

Tea and Coffee Station
130-175 guests €175,
Over 175 guests €200

*(only available accompanying dessert or midnight food)*