



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'tar 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

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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 goats cheese mousse, candied walnut, beetroot gel

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

served with warm brown soda bread

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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  
Chargrilled leg of Curragh lamb, mint, rosemary & redcurrant  
Confit pork belly, croquette, roast apple jam, glazed vegetables  
Marinated 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 & Gruyer cheese  
Mixed leaves with French dressing

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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

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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

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*Or*

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

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*Or*

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

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*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)*