



Menu Options

Reception Food

Rustic

Traditional

Gala

Late Night Food

2024/2025



Reception Food

Perfect for drinks receptions of all sorts

Choose either a self-service grazing table or a selection of staff-served canapés

Antipasti Grazing Table

€1295 pp

(can also be adapted as a vegetarian option)

A simple abundance of Irish & French cheeses,

Cured and dried meats, olives, roasted vegetables, fruits, biscuits, bread & accompaniments

Served Canapés

Selection of 6 €19.95 pp

Selection of 4 €16.95 pp

Selection of 3 €14.95 pp

Cold Options

Irish smoked salmon on blinis
with lemon crème fraîche

Homemade organic chicken live paté,
sourdough crisps

Rare roast beef with homemade horseradish
on mini Yorkshire puddings

Mediterranean vegetable crostini, aged parmesan

Tomato & basil skewers with buffalo mozzarella

Homemade roast garlic hummus
with freshly pickled veg

Parmesan shortbread, strawberries & goats
cheese

Brie & caramelized onion tart

Hot Options

Sweet potato falafel, mint yogurt

Cocktail sausages with garlic, honey & chili

Chicken Skewers with satay sauce

Buffalo spiced roast cauliflower,
blue cheese dressing

Spiced lamb skewer, za'tar yogurt

Tempura prawn, chili & coriander
(€2.50 supplement)

Crab croquette, harrisa aioli
(€2.50 supplement)

Add tea, coffee and scones to your reception for €5.95 pp.

(only available as an extra, not as an individual option)



Rustic Feast

This menu is only available for weddings with 70+ adult guests

€75.95 pp

Welcome drink of Pimms or Prosecco included

Starters are served at the table, Main Course is a staff-assisted buffet, Dessert is a served trio

Served Starter (choose 1)

Goat's Cheese, pear and spiced walnut salad, with turmeric honey and baby roast beetroot

Martinstown Chicken Caesar Salad, with smoked bacon and croutons

Seafood Medley, with poached prawns, Caheersiveen white crab meat salad, and cold-smoked salmon with citrus aioli and pickled cucumber (*€7.50 supplement pp*)

Soup Options: Tomato with smoked paprika and lime, Green Garden, or Carrot and Coriander

Choose 1 Main Option

Three Day Marinaded Organic Lamb

or

Organic Rare Breed Pig Marinaded in Vintage Cider

or

Marinaded Striploin of Beef with Salsa Verde (*€5.95 supplement pp*)

Choose 2 options From the Barbecue

Char Grilled Spatchcock Chicken

Organic Beef Burgers

Teriyaki Salmon

Slow Cooked BBQ Pulled Pork

Homemade Spiced Bean Burger

Choose 3 options From the Garden

Roast Tomato & Basil Salad

Roast Mediterranean Vegetables

Moroccan Chickpea & Cucumber Salad

Charred Broccoli, Quinoa, Feta

Asian Noodle Salad

Red Cabbage Slaw

Roasted Pepper Couscous

We Always Include

Mixed Green Salad, New Baby Potatoes in herbed butter & Selection of Breads

Trio of Desserts

please choose three options from our selection of homemade desserts to be served to the table

Velvety chocolate mousse

Pavlova: meringues, berries & whipped cream

Chocolate profiteroles

Martinstown apple crumble

Local strawberries

Chocolate & orange brownie

Blueberry cheesecake

Lemon cheesecake

Baileys cheesecake

Self-service Tea & Coffee is included with dessert



Traditional Fare

€87.50 pp

Welcome drink of Pimms or Prosecco included

*Includes a choice of two starters and a choice of two main course options**

**Provided that guest numbers and their menu choices are given no less than 2 weeks prior to event*

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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 salad with hoisin dressing, home pickled radish  
Irish smoked 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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Roasted sirloin of beef, 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 carrot  
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 €4.95 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 & Gruyere cheese  
Mixed leaves with French dressing

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Trio of Desserts

please choose three options from our selection of homemade desserts

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 & Coffee is Included



Gala Dinner

€110.00 pp

Welcome drink of Pimms or Prosecco included

*Includes a choice of two starters and a choice of two main course options**

**Provided that guest numbers and their menu choices are given no less than 2 weeks prior to event*

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Confit duck leg, cherry port reduction, green garden peas  
Margaret'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 trout, piccalilli, garden leaves  
Cahersiveen hand picked crab, pickled cucumber, sourdough crisps  
Seafood Medley with poached prawns, Caheersiveen white crabmeat, and cold-smoked salmon

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Wild mushroom & brandy soup
Seasonal chowder
Traditional French onion soup
Roast walnut & goats cheese soup
Green garden 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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45-day aged Irish beef striploin, parmesan & rocket mash, bernaise, balsamic roast onion
Herbed rack of lamb, slow roasted shallot, roast garlic & parsnip puree
Guinea fowl, Prosciutto, 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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*Please choose one dessert option from the Gala Menu,  
or a Trio of Desserts from the Traditional Fare Menu*

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 & Coffee is Included*



## 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.*

Thai Chicken Curry,  
served with steamed rice & homemade rhubarb chutney  
€10.95 pp

Indian Potato & Vegetable Curry,  
served with steamed rice & homemade cucumber raita  
€10.95 pp

Mac & Cheese,  
with 5 cheeses and topped with chopped, crispy bacon  
€10.50 pp

Pulled Pork Sandwiches,  
served in brioche buns with red cabbage slaw  
€9.85 pp

Nolan's of Kilcullen Sausages & Tayto Crisps served with  
Brennan's bread, Kerrygold butter, and selection of homemade condiments  
€8.95 pp

Martinstown House Antipasti Selection  
A selection of cured and dried meats,  
French & Irish cheeses, olives, roast vegetables, bread & accompaniments  
€13.95 pp

The Build-Your-Own Gourmet Burger Bar  
Grilled beef burgers, with a large selection of toppings, chips & sauces  
€19.50 pp

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Add rustic potato wedges to any of these options for an additional €3.95 pp,  
includes garlic mayo, sweet chilli, and ketchup  
(only available as an extra, not as an individual option)