

The Knocknarea Dinner Menu

€30.00 per person

**This menu option includes a choice of two starters, a choice of two main courses
and one dessert served with tea and coffee**

Your Starter Selection.....

Radisson House Caesar Salad, Garlic Croutons, Crispy Bacon, Cherry Tomatoes & Parmesan Shavings

Seasonal Melon Platter, Tropical Sorbet with a Berry Coulis

Chicken & Mushroom in Puff Pastry with Chopped Chives & Creamy Chardonnay Sauce

Sliced Vine Beef Tomato, Buffalo Mozzarella, Dressed Rocket, Herb Dressing & Crispy Bread Stick

Root Vegetable Soup ~ Roasted Tomato & Red Pepper Soup ~ Leek & Potato Soup ~
Sweet Potato & Courgette Soup ~ Celeriac & Apple Soup

Your Main Course Selection.....

Roast Prime Irish Beef, Yorkshire Pudding, Traditional Gravy & Horseradish Cream

Oven Baked Chicken Supreme, Thyme & Rosemary Stuffing, Red Wine Jus

Roast Turkey & Ham, Herb Stuffing, Light Pot Roast Gravy & Cranberry Sauce

Seared Darné of Salmon, Lemon & Caper Butter Sauce

Vegetarian Option - please choose from our vegetarian offering

Something Sweet.....

Mixed Berry & Granny Smith Apple Crumble, Sauce Anglaise & Vanilla Pod Ice-cream

Chocolate Orange Torte & Raspberry Sorbet

Bailey's Cheesecake served with Pistachio Ice-cream

Blueberry & Passionfruit Pavlova, Pistachio Crumb, Orange Sorbet

Chefs Dessert Platter including: Crème Brulee, Raspberry & Mango Gateaux, Chocolate Coated
Profiterole and Vanilla Ice-cream - **€2.00 supplement**

Freshly Brewed Tea & Ground Indian Coffee

The Benwiskin Dinner Menu

€33.50 per person

This menu option includes one starter, one soup, a choice of two main courses

and one dessert served with tea and coffee

Your Starter Selection.....

Radisson House Caesar Salad, Garlic Croutons, Crispy Bacon, Cherry Tomatoes & Parmesan Shavings

Seasonal Melon Platter, Tropical Sorbet with a Berry Coulis

Chicken & Mushroom in Puff Pastry with Chopped Chives & Creamy Chardonnay Sauce

Sliced Vine Beef Tomato, Buffalo Mozzarella, Dressed Rocket, Herb Dressing & Crispy Bread Stick

Your Second Choice.....

Root Vegetable Soup ~ Roasted Tomato & Red Pepper Soup ~ Leek & Potato Soup ~

Sweet Potato & Courgette Soup ~ Celeriac & Apple Soup

Your Main Course Selection.....

Roast Prime Irish Beef, Yorkshire pudding, Traditional Gravy & Horseradish Cream

Oven Baked Chicken Supreme, Thyme & Rosemary Stuffing, Red Wine Jus

Roast Turkey & Ham, Herb Stuffing, Light Pot Roast Gravy & Cranberry Sauce

Seared Darné of Salmon, Lemon & Caper Butter Sauce

Vegetarian Option - please choose from our vegetarian offering

Something Sweet.....

Mixed Berry & Granny Smith Apple Crumble, Sauce Anglaise, Vanilla Pod Ice-cream

Chocolate Orange Torte & Raspberry Sorbet

Bailey's Cheesecake served with Pistachio Ice-cream

Blueberry & Passionfruit Pavlova, Pistachio Crumb, Orange Sorbet

Chefs Dessert Platter including: Crème Brulee, Raspberry & Mango Gateaux, Chocolate Coated Profiterole and Vanilla Ice-cream - **€2.00 supplement**

Freshly Brewed Tea & Ground Indian Coffee

The Dartry Dinner Menu

€40.00 per person

This menu option includes a choice of two starters, one soup or sorbet, a choice of two main courses and one dessert served with tea and coffee

Your Starter Selection.....

Parcel of Oak Smoked Irish Salmon, Dressed Rocket Leaves & Lemon Crème Fraiche

Radisson House Caesar Salad, Garlic Croutons, Crispy Bacon, Cherry Tomatoes & Parmesan Shavings

Smoked Chicken Tian, Mango & Red Onion Salsa, Dressed Rocket Leaves

Sliced Vine Beef Tomato, Buffalo Mozzarella, Dressed Rocket, Herb Dressing & Crispy Bread Stick

Cinnamon Scented Slow Cooked Pressed Belly of Irish Pork, Apple Puree, Baby Apple & Pan Jus

Chicken & Mushroom in Puff Pastry with Chopped Chives & Creamy Chardonnay Sauce

Your Second Choice.....

Root Vegetable Soup ~ Roasted Tomato & Red Pepper Soup ~ Leek & Potato Soup ~ Carrot & Coriander Soup ~ Sweet Potato & Courgette Soup ~ Celeriac & Apple Soup

Green Apple & Calvados Sorbet ~ Lemon & Mint Sorbet ~ Champagne & Strawberry Sorbet

Your Main Course Selection.....

Roast Prime Irish Beef, Yorkshire pudding, Traditional Gravy & Horseradish Cream

17 Hour Slow Cooked Feather Blade of Irish Beef served with Merlot Jus

Oven Baked Chicken Supreme, Thyme & Rosemary Stuffing, Red Wine Jus

Roast Turkey & Ham, Herb Stuffing, Light Pot Roast Gravy & Cranberry Sauce

Slow Roasted Irish Pork Belly, Baby Apple & Cider Jus

Seared Darné of Salmon, Lemon & Caper Butter Sauce

Baked Fillet of Atlantic Hake & Fennel Scented Cream

Vegetarian Option - please choose from our vegetarian offering

Something Sweet.....

Chef's Dessert Platter – Choose three options below & served with Vanilla Ice-cream

Crème Brulee, Mixed Berry Crumble, Fresh Fruit Pavlova, White Chocolate & Irish Cream Liquor

Mousse in a Chocolate Box, Chocolate Coated Profiteroles,

Fresh Cream Mango & Raspberry Gateaux

Freshly Brewed Tea & Ground Indian Coffee

The Benbulbin Dinner Menu

€42.00 per person

This menu option includes a choice of two starters, one soup, one sorbet, a choice of two main courses and one dessert served with tea and coffee

Your Starter Selection.....

Parcel of Oak Smoked Irish Salmon, Dressed Rocket Leaves & Lemon Crème Fraiche

Platter of Irish Oak Smoked Salmon, Crayfish, Lissadell Mussels, Sauce Marie Rose & Accompanied with Guinness Bread

Smoked Chicken Salad, Mixed Greens, Pine Kernels, Tomato & Champagne Vinaigrette

Cinnamon Scented Slow Cooked Pressed Belly of Irish Pork, Apple Puree, Baby Apple & Pan Jus

Chicken & Mushroom in Puff Pastry with Chopped Chive & Creamy Chardonnay Sauce

Warm Honey & Thyme Flavoured Bluebell Fall's Goats Cheese Red Onion Tartlet

Your Second Choice..... Root Vegetable Soup ~ Roasted Tomato & Red Pepper Soup ~ Leek & Potato Soup
~ Carrot & Coriander Soup ~ Sweet Potato & Courgette Soup ~ Celeriac & Apple Soup ~
White Onion & Truffle Soup

Your Sorbet Course..... Green Apple & Calvados Sorbet ~ Lemon & Mint Sorbet ~ Champagne & Strawberry Sorbet

Your Main Course Selection.....

Grilled Fillet of Irish Beef, Crispy Pancetta & Baby Onion Jus (**€6 supplement**)

17 Hour Slow Cooked Feather Blade of Irish Beef served with Merlot Jus

Serrano Wrapped Ballotine of Chicken, Ceps & Chestnut Mushroom Stuffing with a Pan Jus

Oven Baked Pork Wellington with Black Pudding & Creamy Apple Sauce

Roast Rump of Irish Lamb, Stuffed Tomato, Buttered Green Beans & Mint Jus

Baked Fillet of Atlantic Hake & Fennel Scented Cream

Pan Seared Fillet of Sea Bass, Lemongrass & Coriander Sauce

Vegetarian Option - please choose from our vegetarian offering

Something Sweet.....

Chef's Dessert Platter – Choose three options below & served with Vanilla Ice-cream

Crème Brulee, Mixed Berry Crumble, Fresh Fruit Pavlova, White Chocolate & Irish Cream Liquor Mousse in a Chocolate Box, Chocolate Coated Profiteroles, Fresh Cream Mango & Raspberry Gateaux

Freshly Brewed Tea & Ground Indian Coffee

Vegetarian Options

Your Starter Selection.....

Sliced Vine Beef Tomato, Buffalo Mozzarella, Dressed Rocket, Herb Dressing & Crispy Bread Stick

Seasonal Melon Platter, Tropical Sorbet with a Berry Coulis (v)

Portobello Mushroom Stuffed with Red Onion Marmalade & Topped with Dubliner Cheese

Wicklow Brie Cheese & Carmalised Red Onion Tartlet, Dressed Rocket Leaves

Your Main Course Selection.....

Wild Forest Mushroom Risotto with Truffle Oil (v)

Red Lentil, Sweet Potato & Butternut Squash Thai Style Curry with Savoury Rice (v)

Spinach & Ricotta Stuffed Pasta, Basil Cream

Baked Savoury Rice stuffed Peppers, Gorgonzola Cheese & Herb Dressing

Three Cheese Tartlet with Mixed Leaves

Wok Fried Vegetables in a Crispy Poppadum Basket served on Chickpea Ragout with Savoury Rice (v)

Something Sweet.....

Cinnamon & Red Wine Poached Pear with a Tropical Sorbet (v)

Coconut Panna Cotta with Caramelised Pineapple (v)

(v) Denotes Vegan friendly

Warm & Chilled Canapés Selection

Warm Canapés.....

Mini Vegetable Spring Rolls with Sweet Chilli sauce

West Cork Black Pudding with Bluebell Falls Honey & Thyme flavoured Goats Cheese, drizzled with local honey

Pressed Belly of Spiced Pork with baby apple

Warm Assorted Mini Cheese Tartlets

Baby Baked Potato with Chive Cream

Mini Cup of Fresh Atlantic Seafood Chowder

Chilled Canapés.....

Smoked Duck Breast on Toasted Brioche, Tomato Chilli Chutney

Irish Oak Smoked Salmon on Irish Soda Bread, Lemon Crème Fraiche & Baby Caper

Pate Maison on Toasted Brioche with Cumberland Sauce

Smoked Chicken & Wholegrain Mustard Mini Tartlet

Chilled Green Pea & Mint Soup

Cherry Heirloom Tomato stuffed with Goats Cheese & Pea Shoot

€7.50 per person for a choice of 3 canapés

€10.50 per person for a choice of 4 canapés

€12.50 per person for a choice of 5 canapés

Additional Options.....

Buffet of Sandwiches on Assorted Breads & Wraps **€3.50**

Fruit Scones with Fresh Cream & Preserves **€2.50**

Buffet Menu.....

To Begin With.....

Soup of the Day ~ Classic Caesar Salad ~ Irish Oak Smoked Salmon & Rocket Parcel

choose one other starter in addition to the soup of the day

Freshly Baked Bread Selection

Your Main Course Selection.....

Fricassee of Chicken

Irish Beef Stroganoff

Chicken Curry Madras

Oven Baked Darné of Salmon Dill Cream Sauce

Mustard Marinated Pork Loin

Mediterranean Penne Pasta Bake

Choose two main courses & 3 side options

Spring Onion Mash ~ Mélange of Garden Vegetables ~ Steamed Rice ~ Baked Potato ~ Spicy Wedges

Served with.....

White Cabbage Coleslaw ~ Chunky Potato Salad ~ Chickpea Salad ~ Mixed Organic Leaves ~

Tomato, Cucumber & Red Onion Salad ~ Olive Oil & Balsamic Dressing

Chefs Dessert Platter

Freshly Brewed Tea & Ground Indian Coffee

€22.50 for two main courses, chef's dessert platter & tea or coffee

€26.50 for starter selection including soup of the day, two main courses, dessert platter & tea or coffee

****Buffets are available to parties of minimum 30 people****

Finger Food Menu

Hot Options.....

Vegetable Spring Rolls ~ Goujons of Cod with Tartare Sauce ~ Tournafulla Cocktail Sausages ~ BBQ Style Chicken Wings ~ Golden Fried Crispy Chicken Goujons with a Black Bean Dip ~ Chip Cones ~ Spicy Wedges ~

Cold Options.....

Selection of Freshly Cut Finger Sandwiches & Assorted Mini Wraps served with Tortilla Chips ~ Selection of Open Sandwiches to include Brie & Red Onion, Cajun Chicken & Sweetcorn Relish, Roast Beef Tobacco Onion & Horseradish Cream, Irish Oak Smoked Salmon with Crème Fraiche & Baby Capers ~ Mini Scones Topped with Goat's Cheese & Sundried Tomato

Freshly Brewed Tea & Ground Indian Coffee

€9.50 per person for a choice of 3 options

€14.50 per person for a choice of 5 options

Additional Options €3 per item

*****Finger Food options are available to parties of minimum 30 people*****