

Dinner by Druids Glen



Created for you



DRUIDS GLEN

FALL UNDER THE SPELL

Druids Glen Resort
Newtownmountkennedy, Co. Wicklow, Ireland
+353 (0) 287 0878

www.druidsglenresort.com



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Dinner



Unwind

- Salads
- Salmon
- Poultry
- Scallops
- Filet
- Lamb
- Desserts
- Social
- Dynamic
- Irish

Prices are per person. All prices are inclusive of VAT. Service charge not included.



Dinner

> Plated > Buffet > A la carte

Inspired by the very roots of Irish cooking and ingredients, our traditional 'Celtic' menu draws on the very best of local and regional produce to bring you the 'taste of Ireland'. The evening can also be married with your choice of top class Irish entertainers to create a dining experience that your delegates will remember long after your event is over.



A Taste of Ireland

Dinner | €52.50

Bradán deataithe.

Connemara smoked salmon roulade served with fresh cream, local caper berries, Irish shallots and a traditional remoulade sauce, served with a glass of Guinness

Anraith cainneann agus prataí
Wicklow grown leek & potato soup

Filléid uaineola rósta as Cill Mhantáin
Roast loin of Wicklow lamb with ratatouille vegetables,
truffle mash and a rich lamb jus

Caife Gaelach pióg banoffi le brádán anlann
Caramel Irish coffee banoffi pie drizzled with a caramel sauce

Caife Gaelach

Irish Coffee

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Dynamic Dining

Dinner €65.00

(minimum 60 guests)

Interactive social dining that gives the opportunity to sample the wide range of local and Irish foods, as well as providing a socially productive environment for your delegates to enjoy.

Salads, soups & seafood

cream of tomato & pepper soup, and white onion soup served in individual taster glasses. smoked local salmon. gravlax with traditional garnishes. shrimp salad. Irish oysters, assorted local seafood. Caesar salad bar. roasted vegetables, tomatoes, courgettes, aubergine. marinated cauliflower with fennel. broccoli, raisins, caramelized carrots with cumin dressing. artichoke & roasted mushroom salad with fresh herbs. green beans with shallots & pine nuts. tomato Mozzarella salad.

Live action stations

Our team of chefs will serve from individual satellite stations: slow roasted duck breasts with five spice chutney. prime Irish sirloin of beef with creamy potato gratin and red wine jus. roasted leg of Irish lamb studded with rosemary. pasta station with cream and tomato sauce options.

Individual portions served buffet style in individual dishes and glasses: confit of Wicklow salmon with aubergine caviar. lemon sole with sundried tomato tapenade. caramelized duck with polenta and red onion jam. chicken sate with a Thai peanut sauce. Goats cheese and grilled vegetables with a balsamic reduction.

Desserts

Paraded into the room by our team of dedicated chefs: passion fruit cheesecake. opera biscuit cake. Druids chocolate roulade. kumquat salad. apple & cinnamon crumble with crème Anglaise. fresh berry tart with fruit coulis.

Entertainment

The dynamic dining experience can be enhanced with diverse range of traditional Irish entertainment throughout the evening, please ask your events executive for our entertainment options.



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Dinner Set Menu

Thomas Kinsella €35.00

Salmon tartar crostini, caper berry & honey mayonnaise

Suprême of corn-fed chicken, stuffed with artichokes, watercress cream

Baked Manhattan cheesecake

Freshly brewed Westminster coffee, decaffeinated coffee & selection of Ronnefeldt luxury teas



Dinner Set Menu

Patrick Kavanagh €40.00

Caesar salad, garlic croutons, Caesar dressing, fresh Parmesan

Local leek & potato soup

Confit of salmon, mixed peppers and apple & chorizo compôte

Irish coffee banoffi

Freshly brewed Westminster coffee, decaffeinated coffee & selection of Ronnefeldt luxury teas



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Dinner Set Menu

Padraic H. Pearse €47.00

Fresh Mozzarella & tomato Napoleon,
basil pesto

Yellow pepper & smoked cod soup

Rack of lamb, mini ratatouille, fondant
potato, balsamic demi-glace

Praline bavarois on sable Breton,
chocolate sauce, hazelnut ice cream

Freshly brewed Westminster coffee,
decaffeinated coffee & selection of
Ronnefeldt luxury teas



Dinner Set Menu

Oliver St. John Gogarty €52.00

Baby field green, citrus marinated
heart of palm, grilled courgette, Feta
cheese, red pepper &
Sherry vinaigrette

White bean & pancetta soup

Roasted sea bass, sun dried tomato,
black olive tapenade, fennel thyme
butter sauce

Rum baba, exotic fruit, coconut
ice cream

Freshly brewed Westminster coffee,
decaffeinated coffee & selection of
Ron

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Dinner Set Menu

Lady Gregory €60.00

Crab cake, pickled ginger, tomato remoulade

Cream of celeriac soup, hazelnut oil, celeriac chips

Grilled filet mignon, garlic & parsley crust, honey five spice carrots, fondant potato, truffled merlot sauce

White chocolate & raspberry delice

Freshly brewed Westminster coffee, decaffeinated coffee & selection of Ronnefeldt luxury teas



Dinner Set Menu

Séan O'Casey €65.00

Marinated scallop & tomato tart, truffle oil, roquette leaves & lemon zest

Braised short ribs & garbanzo bean soup

Caramelised duck, grilled polenta cake, steamed bok choy, ginger soy caramel sauce

Chocolate tart, roasted hazelnuts, coffee ice cream

Freshly brewed Westminster coffee, decaffeinated coffee & selection of Ronnefeldt luxury teas

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Dinner

(minimum 35 guests)

Buffet | 18th Hole €35.00

Roasted tomato & garlic soup

Local baby leaves, assorted dressing

Greek artichokes & mushrooms salad

Roasted corn, cherry tomato & cucumber salad

Green beans, shallot & pine nut salad

Seafood salad

Assorted breads & salted butter

Slow roasted prime rib of beef, jus & horseradish cream

Pan seared cod, mango salsa

Grilled breast of chicken, button mushrooms & bacon lardons

Gratin potatoes with Parmesan cheese, assorted seasonal vegetables

Lemon meringue tart, chocolate mousse & caramelized banana, house cheesecake, fresh berry tart

Freshly brewed Westminster coffee, decaffeinated coffee & selection of Ronnefeldt luxury teas

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Dinner

(minimum 35 guests)

Buffet | The Pavilion €42.00

White beans & Prosciutto soup, truffle oil

Local baby leaves, assorted dressing

Caesar salad bar

Heart of palm, grilled courgette, sherry vinaigrette

Green beans, mushroom & red onion salad

Crumbled polenta, semi-sun dried tomato & mascarpone cream

Assorted bread & salted butter

Sliced beef tenderloin, Fleurie jus

Seared salmon, leek fondue

Chicken breast stuffed with artichokes & red peppers, Madeira sauce

Penne pasta a la Roma, green olives, garlic, Mozzarella cheese

Herb roasted new potatoes, local fresh vegetables

Crème brûlée, roasted pears, Rum baba, chocolate & grapefruit mousse cake

Freshly brewed Westminster coffee, decaffeinated coffee & selection of Ronnefeldt luxury teas