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Conrad Hotel Dublin, Luncheon Menu

Conrad Hotel

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LUNCHEON

D (1)

THE BUFFET LUNCH

minimum 25 persons

Potato & Chives Salad
Curried Rice/Steamed Chicken
Tomato & Cucumber

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Crisp Raw Vegetables in Herb Vinaigrette with Walnuts
Broccoli Soup with Barley
Vol-au-Vent filled with Chicken, Button Mushrooms, Chervil Supreme Sauce
Panfried Cod, caper lime butter
Seasonal Vegetables & Potatoes

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Selection of International and Irish cheeses
Wafer crackers and french bread
Pear Tart
Seasonal fresh fruit, Ginger Sauce Anglaise
Coffee/Tea

THE EXECUTIVE LUNCH

D (2)

Spinach Salad with Red Peppers and Mozzarella
Fillet of Salmon, Watercress Sauce
Seasonal Vegetables & Potatoes
Compote of Berries in Grand Marnier
Coffee/Tea

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D (3)

Vegetable Salad
Chicken Breast with Button Mushrooms
Tarragon Cream Sauce
Seasonal Vegetables & Potatoes
Apple Tart and Cream
Coffee/Tea

D (4)

Cream of Mushroom and Aniseed Soup
Mignonette of Lamb with Rosemary Jus
Seasonal Vegetables & Potatoes
Minted Chocolate Mousse
Coffee/Tea

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D (5)

Bouquet of Seasonal Lettuce garnished with Oak Smoked Salmon
Roast Pork Loin with Apple & Mushroom
Whiskey Sauce
Seasonal Vegetables & Potatoes
Bitter Sweet Cappuccino Mousse with Pistachio
Coffee/Tea

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D (6)

Tomato Cream with Bay Shrimp Soup
Roast Rib of Beef, Cream Horseradish
Seasonal Vegetables with Glazed Potatoes
Fresh Berry Tart with Cream
Coffee/Tea

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D (7)

Cocktail of Shrimps & Crabmeat, Irish Whiskey Sauce
Grilled Breast of Chicken, Tomato & Cider Vinegar
in a Chives Supreme Sauce
Seasonal Vegetables & Potatoes
Strawberry Millefeuille, Vanilla Cream
Coffee/Tea

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D (8)

Pasta Salad with Parma Ham and Raw Vegetables
Filet of Brill in White Butter with Dill
Seasonal Vegetables & Potatoes
Almond Cream Puff Pastry with Amaretto Sauce
Coffee/Tea