



Conference & Banqueting Menu Selector

Refreshment Breaks

- ∂ Conference Refreshment Breaks
 - ∂ Themed Breaks

Lunch Menu Options

- ∂ Set Menus
- ∂ Buffet Lunch Options
- ∂ Lighter Options

Gala Dinner Menu Selector

Wine Menu

Conference Refreshment Breaks

Morning & Afternoon Refreshment Breaks

Tea / Coffee €2.95 per person
Tea / Coffee & Danish €4.50 per person
Tea / Coffee & Biscuits €3.50 per person
Tea / Coffee & Scones €4.50 per person

Light Lunch – Soup, Sandwiches, Tea/Coffee €7.50 per person

Additional Extras to add to your break

Doughnuts	€1.50pp
Freshly Baked Pain Au Chocolate	€1.50pp
Assorted Muffins	€1.95pp
Chilled plain & fruit yoghurts	€1.50pp
Hot Chocolate	€3.65pp
Individual Fruit Juices	€2.80pp
Regular & Diet Soft Drinks	€2.70pp
Flavoured Waters Selection	€2.80pp
Fresh Fruit Bowl (Whole Pieces)	€1.75pp

Themed Morning Breaks

It's Healthy

Selection of Juices
Selection of Yoghurts
Selection of Fresh Fruit
Selection of Cereal Bars
Selection of Tea and Coffee
Selection of Green & Herbal Tea
€8 pp

Continental

Selection of Assorted Breads
Selection of Fruit Juices
Selection of Yoghurts
Warm Toasted Scones
Selection of Cereals
Selection of Muffins
Selection of Pastries
Selection of Fresh Fruit
Selection of Tea & Coffee
€8 pp

The Big One

Selection of Juices
Selection of Cereals
Selection of Breads
Warm Toasted Scones
Selection of Yoghurts
Selection of Fruits
Full Irish Breakfast to include:
Sausages, Rashers, Eggs, Black & White Pudding, Tomato
Selection of Tea & Coffee
€10 pp

Themed Afternoon Breaks:

Ice Cream Break

Ice Cream Cone with flake
Banana Split/Hot Fudge Sundae
Mini Dessert Tartlets
Selection of 3 Ice Creams
Tea/Coffee or assorted Soft Drink

€8.50 pp

Strawberry Surprise

Strawberry Gateaux
Strawberry Boost Smoothie (Strawberry & Banana)
Chocolate Covered Strawberries
Strawberry Cheesecake

€7.50 pp

Health Kick

Strawberry & Banana Smoothie
Red & Green Apples
Selection of Freshly Cut Fruit
Selection of Cereal Bars
Natural Yoghurt
Selection of Green & Herbal Teas

€8.50 pp

Treat Yourself

Dessert Coffee of your Choice
(Latte, Cappuchino, Espresso, Americano)
Warm Chocolate Fudge Cake with Cream
Selection of Biscuits
Chocolate/Blueberry Muffin

€8.50 pp

Banqueting Lunch Menu

Menu 1

Choose 1 option from each Course

Homemade Fresh Cream of Vegetable Soup
Crisp Croutons

Chilled Slices of Galia Melon
Fruit Coulis

Baked Chicken & Vegetable Spring Roll
BBQ Sauce

Breast of Chicken wrapped in Bacon
BBQ Sauce

Boiled Loin of Bacon
Cabbage, Parsley Sauce

Pan Seared Atlantic Fillet of Sea Trout
Chive Cream Sauce

Sauteed Penne Pasta
Roasted Vegetables, Tomato Sauce

Selection of Dairy Ice Cream
Chocolate Sauce, Fresh Cream

Cream Filled Profiteroles
Chocolate Sauce

Homemade Bread & Butter Pudding
Creme Anglaise

€19.95

Menu 2

Choose 1 option from each Course

Lisdoonvarna Oak Smoked Salmon Salad

Fresh Lemon, Capers

Chicken & Mushroom Vol Au Vent

Sauteed Chicken & Mushroom bound in a White Wine Sauce

Served in a Warm Bouchee Case of Puff Pastry

Homemade Fresh Leek & Potato Soup

Crisp Croutons

Roast Sirloin of Irish Beef

Red Wine Jus

Herb Crusted Fillet of Atlantic Salmon

Chive Cream Sauce

Roast Stuffed Turkey & Ham

Red Wine Jus, Savoury Stuffing

Sauteed Penne Pasta

Roasted Vegetables, Tomato Sauce

Warm Apple Crumble

Creme Anglaise

Fresh Fruit Salad

Sweet Malibu Syrup, Fresh Cream

Warm Chocolate Fudge Cake

Fresh Cream

€24.95pp

Banqueting Buffet Menu

Please Select 2 from the following:

Roast Crown of Turkey

€18.95pp

Baked Limerick Ham

€18.95pp

Roast Sirloin of Irish Beef

€19.95pp

Fillet of Salmon in Pastry

€19.95pp

Chicken A La King

served in a rich creamy sauce and boiled rice

€19.95pp

Homemade Beef Lasagne

€18.95pp

Prime Irish Beef Stroganoff

set on boiled white rice

€19.95pp

All of the above are served with a choice of potatoes & vegetables along with a selection of freshly made salads. Meal is followed by Freshly Brewed Tea or Coffee

The price for 2 options is the highest priced option – an additional charge of €3 per person will be applied for any additional options

Banqueting Lighter Options Menu

Option A

Assorted Sandwiches
Soup of the Day
Freshly Brewed Tea/Coffee
€7.50

Option B

Assorted Sandwiches
Cocktail Sausages
Chicken Goujons
Freshly Brewed Tea/Coffee
€8.95

Option C

Assorted Sandwiches
Cocktail Sausages
Chicken Goujons
Spring Rolls
Freshly Brewed Tea/Coffee
€9.95

Option D

Assorted Sandwiches
Cocktail Sausages
Chicken Goujons
Spring Rolls
Spare Ribs
Freshly Brewed Tea/Coffee
€11.50

Option E

Assorted Sandwiches
Cocktail Sausages
Chicken Goujons
Spring Rolls
Spare Ribs
Mini Quiche
Freshly Brewed Tea/Coffee
€15.50

Banqueting Sandwich Selection

Classic Sandwich Selection	€4.50pp
Platter of 10	€40.00pp
<i>Baked Ham, Chicken Breast, Salads, Cheese, Tomato</i>	
Chicken Caesar Wrap	€9.50
<i>succulent prime chicken breast , bacon lardons, parmesan cheese, cos lettuce bound in a classic Caesar dressing</i>	
Warm Bacon Rolls	€8.50
<i>crispy grilled bacon served in hot buttered rolls</i>	
Chicken & Mozzarella Panini	€11.95
<i>Breast of Chicken & Mozzarella served with chips</i>	
The Classic BLT	€7.50
<i>crisp iceberg lettuce, ripe vine tomatoes, grilled bacon , mayonnaise served in white or brown bread</i>	

Drinks Reception

Champagne Reception

€8.50

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Sparkling Wine Reception

€6.50

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Bucks Fizz

€9.20

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Brandy & Bailey's Reception

€7.50

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Bottle Beers

€4.50

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Soft Drinks

€2.70

All Prices Quoted are Per Person

Banqueting Dinner Menus

Starters

Baked Portobello Mushrooms
peppers , red onion relish, goats cheese & basil
€8.50

Golden Thai Fish Cake
sesame dressed salad and sweet chilli salsa
€9.00

Chilled Duo of Honeydew and Galia Melon
with Fruit Sorbet and Mango Coulis
€ 7.50

Chef's Special West Coast Symphony of Seafood
with Seasonal Salad and Marie Rose Dressing
€9.95

Sautéed Chicken and Mushroom bound with a
White Wine and Tarragon Cream Sauce
in a Warm Bouchee Case of Puff Pastry
€7.95

Lisdoonvarna Oak Smoked Irish Salmon
Bouquet of Salad, accompanied by Capers, Dill and Lemon
€9.50

Baked Goats Cheese en Croute
Basil Pesto, Seasonal Salad
€8.50

Clare Inn Classic Caesar Salad
Fresh Parmesan Shaving, Bacon Lardons and Garlic Croutons
€6.50

Golden Wedges of Brie Cheese,
Summer Salad and a Sweet Berry Compote

€7.95

West Clare Seafood Cassoulet
White Wine and Fresh Fish & Shellfish from our coastline

€10.50

Chargrilled Chicken, Bacon Lardons and Mushrooms
in a Crisp Cheddar Bowl with Fresh Mozzarella

€8.50

Mediterranean Style Gorgonzola and Chorizo Crostini
Pear & Apple Fruit Relish

€7.50

Homemade Soups

Fresh Leek and Potato Soup
€6.25

Roast Tomato, Aubergine and Basil Soup
€6.50

Fresh Chicken and Sweetcorn Soup
€6.25

Fresh Homemade Vegetable Soup
€5.95

Cream of Broccoli & Cashel Blue Soup
€6.50

Cream of Celery, Apple & Walnut Soup
€6.50

Carrot and Coriander Soup
€6.25

Atlantic Seafood Chowder
€7.50

Cream of Mushroom laced with Pernod
€6.50

Main Courses

Beef

Prime Roast Sirloin of Irish Beef

with a Red Wine and Shallot Jus

€20.95

Roast Prime Irish Aberdeen Angus Beef

Mushroom and Thyme jus

€25.95

Chargrilled Irish Fillet Steak

served with Crisp Potato, Peppercorn and Forest Mushroom essence

€27.50

Fillet of Irish Aberdeen Angus Beef 'Wellington'

Fondant Potato and Madeira sauce

€29.00

Fillet of Beef 'en croute' with foie gras

Forest Mushrooms & glazed French beans

€34.00

Chargrilled Duo of Irish fillet & sirloin

Chasseur sauce and Roasted Root Vegetables

€27.50

Lamb

Roast Leg of Burren Lamb

Filled with a Herb and Onion Stuffing, glazed with a Rosemary and Port Jus

€21.50

Pan Fried Pancetta Wrapped Noisettes of Lamb

Provencale Vegetables, Dauphinoise Potato

€26.95

Slow Braised Irish Lamb Shank

Basil Whipped Potato, Thyme Onion Gravy

€24.95

Wholegrain Mustard Coated Rack of Burren Lamb

with a Rosemary and Redcurrant Jus

€29.95

Poultry

Traditional Roast Stuffed Turkey and Ham

Red Wine Jus, accompanied by Cranberry Sauce

€18.95

Tender Breast of Pesto Crusted Chicken with Mushrooms

Tarragon and White Wine Cream Sauce

€18.50

Seared Supreme of Corn Fed Chicken

stuffed with a chorizo & olive mousseline, morel and rosemary jus

€25.95

Duck Confit

vanilla & celeriac whipped potato, grand marnier

and red onion relish gravy, celeriac crisps

€25.95

From the Sea

Herb Crusted Fillet of Atlantic Salmon

with a Lemon and Chive Butter Sauce

€20.95

Pan fried fillet of Turbot

Marjoram & Lavender Beurre Blanc , Confit Cherry Tomato

€27.95

Duo of Irish Atlantic halibut & salmon 'en croute'

Creamed Baby Spinach

(Carved in the room)

€26.95

Grilled Fillets of Lemon Sole

Fennel Tart Tatin, Dill Fish Essence

€24.50

Baked Fillet of Cod Bonne Femme

Chive Cream Sauce

€21.50

Baked Fillet of Salmon with a Prawn and Lemon Mousseline

in crisp Golden Puff Pastry, Prawn Bisque Sauce

€21.95

Roasted Medallion of Irish Atlantic Monkfish

wrapped in Parma Ham with a Sun Dried Tomato and Herb Butter Sauce

€27.95

Vegetarian Main Course Options

Sautéed Penne Pasta and Roasted Vegetables

In a Tomato and Cheese Fondue

Aubergine Stuffed with Mediterranean Vegetables & Pine Nuts

topped with Goats Cheese

Risotto of Wild Mushrooms and Tarragon

finished with Parmesan Shavings

All Main Courses are served with a choice of
Two Potatoes & Two Market Garden Fresh Vegetables

Potatoes

Creamed Potatoes

Baked Potatoes

Croquette Potatoes

Boiled Potatoes

Roast Potatoes

Vegetables

Melange of Vegetables

Baton Carrots

Buttered French Beans

Garden Peas

Cauliflower Mornay

Carrot and Parsnip Puree

Broccoli Hollandaise

A supplement charge of €3.00 will apply when requesting a choice from the above main course menu items

Desserts

Fresh Fruit Salad

*Soaked in a Sweet Malibu Syrup
Topped with a Rosette of Whipped Cream*

€5.95

Baked Alaska

filled with Vanilla Ice Cream and Diced Fruit topped with an Italian Meringue, all glazed under the salamander

€6.95

Traditional Hot Apple and Cinnamon Crumble

Crème Anglaise

€7.50

Cream Filled Profiteroles

with Chocolate Sauce

€6.50

Chef's Ballyhannon Trilogy of Desserts

€7.50

Duo of Chocolate Mousse Delice

with Chantilly Cream

€7.25

Raspberry and White Chocolate Crème Brulée.

€6.95

Blackforest Slice

with Amareno Cherries and Fresh Cream

€6.95

Traditional Sherry Trifle

€6.95

Warm Chocolate Fondant

with raspberries & Vanilla Bean Ice Cream

€7.50

Banqueting Wine Menus

FRANCE

1. *Fleur De Vigne Rouge, Barton & Guestier* €19.00
Powerful, red-berry bouquet, soft and well balanced on the palate.

2. *Fleur De Vigne Blanc, Barton & Guestier* €19.00
Intense, fruity nose, supple and well balanced on the palate. Crisp and fresh.

AUSTRALIA

3. *Semillion – Chardonnay Wildcoast* €19.00
Outstanding combination of rich full fruit of Chardonnay.

4. *Shiraz Cabernet Sauvignon, Wildcoast* €19.00
Outstanding, easy drinking, oak aged from South East Australia.

BORDEAUX

5. *Chateau de Sours, Bordeaux Rose* €35.00
Bursting with fruit and soft tannins, with that ripe almost jammy berry fruit flavour coming through.

6. *Chateau de Sours, Bordeaux Blanc* €35.00
A rich colour with a big round slightly suppressed nose and hints of oak and vanilla.

BURGUNDY

7. *Beaujolais Villages, Joseph Drouhin* €26.00
Light and bursting with fruit- a joy to drink.

8. *Fleurie, Joseph Drouhin* €39.00
A seductive perfume and flavour of crushed berries.

9. *Macon Lugny “Les Genievres”, Louis Latour* €29.00
Inviting aromas of butter and nuts are supported by crisp fresh flavours.

10. *Chablis, Louis Latour* €39.00
Flinty, crisp and dry with a long finish.

RED RHONE

11. *Cotes du Rhone, Barton & Guestier* €25.00
This wine is a brilliant intense crimson colour. The rich, complex bouquet covers a broad aromatic spectrum including berry, floral and spicy notes.

GERMANY

12. *Piesporter Michelsberg, Kenderman* €25.00
Fruity, round flavours, medium- sweet.

ITALY

13. *Pinot Grigio Lamberti* €24.00
Taste is dry with complex flavour recalling honey with flower and toasted almonds.

14. *Chianti Granio* €25.00
Chianti with a touch of cherry like flavour with ground spices.

SPAIN

15. *Faustino VII Blanco, Bodegas Faustino* €27.00
Fresh fruity aroma of the viura grape with a wide spectrum of fruity tastes.

16. *Faustino VII Rioja* €26.00
A rich fruity red with oak flavours. A wine of distinction.

AUSTRALIA

17. *Chardonnay Jamieson Run* €26.00
An attractive fruity character, with flavours reminiscent of melon and tropical fruits such as guava.

18. *Coonawarra Jamieson Run* €26.00
An attractive fruity character, with flavours reminiscent of melon and tropical fruits such as guava. An elegant easy drinking style with a dry finish.