



THE BANKING HALL

Dinner Buffet Sample Menu

Starters:

Buffalo mozzarella and roma tomato salad, fresh basil leaves and aged balsamic

Slow cooked duck salad with egg noodles, baby spinach, roast peppers, Asian dressing

Sliced prosciutto & rocket leaf salad with fresh figs, soft goats

cheese, lemon and honey dressing

Red chard and rocket leaf salad with truffle aioli, Romano cheese and crisp croutons

Soup:

Oven roasted butternut squash and sweet potato soup

Selection of gourmet breads and farmyard butter

Main course:

Medallions of aged Irish beef fillet with a Bourguignon sauce

Baked fillet of Atlantic fresh salmon with a Toulouse sausage and butter bean tomato cassoulet

Baked Irish gammon with buttered savoy cabbage and parsley sauce

Potato gnocchi with slow cooked tomatoes and basil, aged parmesan cheese





Sides:

Honey roast root vegetables

Selected seasonal fresh vegetables

Colcannon mashed potatoes

Garlic and herb roasted new potatoes with caramelised onions

Desserts:

Sliced seasonal fresh fruit platter

Vanilla and berry cheesecake

Black forest gateaux

White chocolate and raspberry mousse

Westin selection of fine teas and gourmet coffee

Buffet Enhancements:

Smoked salmon station

Sliced Oak smoked Irish salmon served with traditional condiments, red onions, caper berries, lemon and soda bread.

Oyster station

Shucked Atlantic oysters served with red wine and shallot dressing

Sushi station

Selection of homemade sushi served with pickled ginger, wasabi and soy sauce

The Banking Hall

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