

Menu Selection

INDULGE IN THE ARTISTRY OF FLAVOUR IN THE EXCHANGE

At Fallon & Byrne, we don't just serve food; we craft culinary experiences that ignite your senses. Food is our passion, and creating unforgettable moments through exceptional dining is what we do best. Our dedicated chefs use the freshest and finest locally sourced produce and ingredients, and our seasoned event managers combine their knowledge and expertise to create bespoke events tailored to your individual needs.

CHOOSE FROM THE FOLLOWING MENUS



The Exchequer Menu

Enjoy a tailored three-course sit-down experience with three options for starters, three mains, and two desserts. Pre-orders are required from all guests three weeks prior to the event.

The Exchange Menu

Embrace effortless dining with The Exchange Menu. Select two starters, two mains (plus one silent vegan option), and one dessert. No pre-order required; guests can place their orders on the day of the event.

The Banquet Menu

Indulge in a variety of dishes served family-style over three courses. Dishes are served directly to each table for a relaxed dining experience.

The Reception Menu

Elevate your event with our selection of canapés, finger food, and supper bowls, ideal for standing receptions, welcoming guests, or as late-night delights.



SOME THINGS TO NOTE:

We accommodate all dietary and lifestyle requirements. Many of our dishes can be modified to better suit the dietary needs of your guests.

Complimentary tea and filtered coffee are served with the dessert course. Please note that the prices listed do not include other beverages. Drinks packages are charged additionally.

All disclosed menu items are VAT inclusive, and are subject to a 12.5% service charge.

We have a supplements menu available for confirmed bookings.

Breakfast and brunch menus are available upon request.

• V - Vegetarian • VG - Vegan • GF - Gluten-free • VGO - Vegan Option • GFO - Gluten-free Option

The Exchequer Menu

€90 PER PERSON

Create your menu by choosing three starters (one to be vegan), three mains (one to be vegan), and two desserts.
A pre-order is required from all guests at least three weeks in advance.

STARTERS

Roasted carrot & fennel soup, miso-glazed mushrooms, cashew cream VG | GF

Celeriac & apple soup, toasted almonds, cinnamon coconut cream VG | GF

Creamy seafood chowder, free-range smoked bacon, F&B Bakery sourdough croutons

Irish smoked salmon, avocado, pickled shallot, jasmine rice, toasted panko crumb, smoked chilli mayonnaise GFO

Confit duck leg, grilled pineapple relish, cucumber & herb salad, cherry jus (€8 supplement) GF

Irish beef carpaccio, rocket, parmesan shavings, balsamic dressing GF

Buratta caprese salad, heirloom tomatoes, basil, balsamic reduction V | GF

MAIN COURSE

All mains are served with fondant potato. Side dishes are additional.

Pan-fried seabass, salmoriglio sauce, tenderstem broccoli GF

Fillet of lemon sole, tomato, chive beurre blanc, asparagus GF

Slow-roasted Andarl Farm free-range pork belly, Irish black pudding crumb, sauerkraut, red wine jus

Slow-cooked rump of spring lamb, pan-fried sugar snaps, pickled onions, Madeira glaze GF

Saffron risotto cakes, pistachio crumb, orange zest, rocket, vegan parmesan & lemon aioli VG | GFO

Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GF

Pat McLoughlin aged Irish fillet of beef, red onion marmalade, asparagus (€10 supplement) GF includes one sauce

Vegan flank steak, red onion marmalade, asparagus (€10 supplement) VG includes one sauce

Steak sauces: brandy peppercorn GF • red wine jus GF | DF • smoked aubergine gravy VG | GF • blue cheese butter V | GF • garlic & herb butter V | GF | VGO Add additional sauce +€10 per table

DESSERT

Salted caramel & Cocoa Atelier chocolate tart, Chantilly crème V

Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb V

Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO

Warm apple crumble, salted caramel drizzle, vanilla ice cream V

Key lime pie, whipped cream, lime zest V

The Exchange Menu

€80 PER PERSON

Create your three-course sit-down menu by choosing two starters (one soup and one salad), two mains (plus one silent vegan main) and one dessert, with guests ordering at your event.

STARTERS

Country vegetable soup, charred corn, spring onion VG | GF

Sweet potato, ginger & coconut soup, edamame & black bean, coconut cream VG | GF

Caesar salad, free-range smoked bacon, parmesan shavings, F&B Bakery sourdough croutons
(add free-range chicken breast +€2 per person) GFO

Golden, candy & red beets, whipped goat's cheese, candied walnuts, chardonnay glaze V | GF

Blackened Irish salmon, ginger soy dressing, Asian salad GF

MAIN COURSE

All mains are served with fondant potato. Side dishes are additional.

Pan-fried Irish organic salmon, herb crust, snap peas, beurre blanc GFO

Oven-roasted cod, maple miso squash purée, pickled radish GF

Slow-cooked Pat McLoughlin Irish beef, celeriac truffle salsa, Madeira glaze GF

Pan-roasted Irish free-range chicken breast, Creole cream sauce, grilled asparagus GF

Saffron risotto cakes, pistachio crumb, orange zest, vegan parmesan & lemon aioli VG | GFO

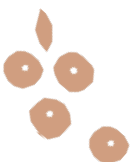
Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GF

DESSERT

Salted caramel & Cocoa Atelier chocolate tart, Chantilly crème V

Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb V

Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO



The Banquet Menu

€65 PER PERSON

Begin your culinary experience with three sharing boards per table, selecting from a mix of antipasti and mezze platters. For the main course, choose three hot dishes (one to be vegan) and two sides or salads. Conclude your meal on a sweet note with dessert canapés served on two platters per table.

SHARING BOARDS TO START

Selection of Antipasti

Artisan cheeses & charcuterie from The Food Hall • Olives • Artichokes • Sun-dried tomatoes
• Grapes • Quince • Breads from the Fallon & Byrne Bakery

Mezze Platters

Butternut Squash Houmous • Sun-dried Tomato Pesto • Chargrilled & Raw vegetables • Feta
• Grapes • Flatbreads • Pomegranate Seeds • Cheese Stuffed Peppers V | VGO

HOT DISHES

Filleted pan-fried seabass, herb & lemon gremolata GF

Lamb, aubergine & chickpea curry with rice GF

Sweet potato, chickpea & kohlrabi curry with rice VG | GF

Saffron risotto cakes, vegan parmesan & lemon aioli, rocket salad VG | GFO

Creamy Tuscan chicken, sun-dried tomatoes with rice GF

Cedar plank salmon, grilled lemon, mustard GF

Pork belly porchetta, salsa verde (€30 supplement / table) GF

Tomahawk steak, garlic & herb butter, mushrooms, fried onion & parsley (€80 supplement/
table) GF

SIDE DISHES & SALADS

Basil pesto & lemon orzo salad V

Caesar salad, free-range smoked bacon, parmesan shavings, F&B Bakery sourdough croutons
(Add free-range chicken breast +€2 per person) GFO

Beetroot, sweet potato, orange and walnut salad, lemon & EVOO dressing VG | GF

Baked raclette cheese, potato, bacon, onion, herbs, garlic, cream

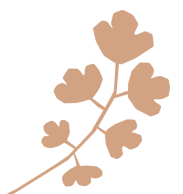
Asian style greens, nam jim dressing VG | GF

Creamy potato salad, spring onion, fresh herbs V | GF

Dauphinoise potato V | GF

DESSERT

Deluxe dessert canapé platter V | VGO | GFO



FALLON & BYRNE

The Reception Menu

Choose from our selection of canapés, finger food, and supper bowls. Ideal for standing receptions, welcoming guests, or as late-night delights. For standing receptions, we recommend serving food in waves every 1 - 1.5 hours.

SAMPLE CANAPÉS

3-Piece Canapés - €9.00 pp

4-Piece Canapés - €11.50 pp

6-Piece Canapés - €16.00 pp

7-Piece Canapés - €18.50 pp

Goat's cheese, beetroot & roasted hazelnut crostini V | GFO

Mini wild mushroom quiche, savoury chutney V

Baba ganoush & lemon confit on focaccia VG | GFO

Panko breaded tiger prawn on Asian slaw

Irish free-range chicken Caesar wraps GFO

Howth smoked salmon on brown bread, basil aioli, dill

Tomato & pesto tart VG

FORK SUPPER

Select three (one to be vegan) - €13.00 pp

Slow-roasted aged Irish beef bourguignon, free-range smoked bacon, mushrooms GF

Thai green free-range Irish chicken curry GF

Irish lamb, aubergine & chickpea curry GF

Quinoa & kidney bean chilli VG

Sweet potato, chickpea & kohlrabi curry VG | GF

Served with basmati rice (minimum order 50 people)

FINGER FOOD

Gourmet sandwich selection €9.50 • Cheese and/or charcuterie board with crackers €24

Beef or vegan slider with cheddar & red onion marmalade €4 • Gourmet sausage roll €4

Bowl of handmade potato wedges with basil aioli €8 VG | GF

Bowl of honey mustard cocktail sausages €8 GF • Goujons & chips platter €25

Margherita pizza €16 V • Spicy Devil pizza €19

Mini doughnut selection €2 V • Dessert canapés €2 V | VGO | GFO

Keoghs crisps €3.50 • Torres gourmet crisps €6.50



The Cake Menu

Upgrade your dessert to the Croquembouche or Dessert Table with The Exchequer or Exchange menu at no extra cost. For The Banquet menu, there's a €5pp supplement. Also, opt for a cheese wheel cake as an extra option (does not replace a dessert course).

CROQUEMBOUCHE

The classic French dessert - which means 'crunch in the mouth' - is sure to stun your guests. A caramel-coated profiterole tower, crème pâtissière, Valrhona chocolate sauce, fresh strawberries and berries.

Standing reception: €10 per person (minimum order: 50 guests) V

DESSERT TABLE

Beautifully presented on a vintage glass display table, the centrepiece is a stunning 20cm tall cake available in the following flavours:

Victoria sponge • Lemon drizzle • Red velvet • Salted caramel • carrot cake with cream cheese icing • Chocolate fudge

Guests can visit the dessert table and help themselves to a sample selection of:

Finger slices of wedding cake • Mini custard fruit tart • Chocolate biscuit cake • orange & almond cake • Mini lemon pie • Mini cheesecake tart • Chocolate brownie • Mini doughnuts (salted caramel • apple • jam)

Standing reception: €10 per person (minimum order: 50 guests) V

CHEESE WHEEL WEDDING CAKE

Our cheesemongers craft eye-catching cheese wheel cakes, garnished with fresh fruit and berries. These are transformed into tasty cheeseboards, ideal for late-night snacks, additional cheese courses, or pairing with dessert.

Each board features:

Brie de Meaux • 14 month aged Comté Meule • Cashel Blue • Killeen Goat's Gouda
assortment of gourmet crackers • quince • grapes • fresh fruit • berries

€24 per board (minimum order: 5 boards) + €20 set-up fee





Drinks Packages

BRONZE

Three Drinks per person Dinner Tab
(minimum requirement)

Includes: your selected red, white & rose wines and bubbles, house wine, house prosecco, beer (draught & bottles), cider, soft drinks, all non-alcoholic beverages

SILVER

(minimum increase of €500 to Bronze)

Includes: Basic house spirits and mixers

Optional restrictions: Shots, doubles

GOLD

Add Premium Spirits & Cocktails on the Dinner Tab
(minimum increase of €1,000 to Bronze)

Includes: Premium spirits, cocktails

Optional restrictions: Shots, doubles, top shelf spirits

PEARL

Unlimited Drinks for Duration of Event
(prices vary - charged on consumption)

Includes: Open bar

Optional restrictions: Shots, doubles, top shelf spirits

THREE DRINKS POLICY

Our 3-drinks-per-person policy is a running bar tab calculated at $\frac{3}{4}$ the price of your selected wine. For instance, if your most expensive wine costs €44 per bottle, the tab is €33 per person—e.g., €3,300 for 100 guests.

Guests can order from pre-selected drink packages at their tables or the bar, with drinks charged per glass and wine bottles opened as needed. The bar tab won't exceed the agreed limit without your consent, and unused balances carry over until fully used.

Drinks outside of the agreed selection can be purchased by guests



Drinks Packages

DRINK ON ARRIVAL

Bubbles, bottled beer, and pink lemonade

(starting from €9.50pp)

| | |
|--|----------|
| Ca' del Roro 'Cult' Prosecco Glera Veneto, Italy N.V | €9.50pp |
| 'Tuffeau' Blanc de Blancs Chardonnay Loire, France 2020 | €11.50pp |
| 'Tuffeau' Brut Rose Gamay Loire, France 2020 | €11.50pp |
| Renardt-Faché Bugey Cerdon 'Initiale' Gamay Jura, France 2022 O V | €18.50pp |
| Blard et Fils Crémant de Savoie 'Brut Alpine' Savoie, France N.V. | €19.00pp |
| Waris Hubert Albescent Blanc de Blanc Champagne Champagne, France N.V. | €22.00pp |

Items are charged on consumption. Unused balance added towards dinner tab. Bottled beer can be pre-selected from our beer list in advance. 0.0% bubbles available upon request.

TOAST DRINKS

Glass of Bubbles with Speeches

(starting from €9.50pp)

After Dinner Drink of Choice

(starting from €11.00pp)

Not included: doubles, cocktails, or premiums

After Dinner Drinks Tab

Add additional towards drinks tab for dancing and afters guests

PREMIUM FILTERED WATER

Unlimited Premium Filtered Still & Sparkling Water

€1 pp

TEA & COFFEE

Unlimited Tea & Filtered Coffee

€2 pp

Includes: Tea (black, herbal) and coffee (filtered, decaf) milk (regular, non-dairy), white & brown sugar

*complimentary if accompanied by a 3-course meal