

MENU SELECTION

*Indulge in The Artistry of Flavour
in our Ballroom*

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.

WE OFFER THE FOLLOWING MENU OPTIONS

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 the guests three weeks prior to the event.

EXCHANGE MENU - Embrace effortless dining with our 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.

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.

RECEPTION MENU - Elevate your event with our selection of canapés, finger food, and supper bowls, ideals 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 package 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**

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 GF

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 | 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

Banquet Menu

€70 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 our 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 cubes • grapes • flatbreads • pomegranate seeds • cheese stuffed peppers V | VGO

HOT DISHES

Filletted 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

SIDES & 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

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 - €9.00pp • 4-Piece Canapés - €11.50pp
- 6-Piece Canapés - €16.00pp • 7-Piece Canapés - €18.50pp

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) - €13.00pp

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

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 smoke 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

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