



# Menu Selections

*Food is at the heart of everything that makes Fallon & Byrne a special place and our mission is for every guest to be blown away by their dining experience in the Ballroom. Executive chef Tom Meenaghan and head chef Nick Noakes work with their team to create dishes that are prepared to the highest possible standards using the freshest and finest ingredients. If you have something particular in mind, our chefs would be delighted to work with you to create a bespoke menu tailored to your specific brief.*

We offer the following menu styles:

- Sit-down menu – a pre-order choice of two starters, two mains and one dessert.
- Banquet menu – a selection of dishes served family-style for a more casual experience.
- Canapé & finger food menu – perfect for stand-up receptions and late night nibbles.

Some things to note:

- If opting for a choice menu, we will request your guests' pre-orders two weeks in advance.
  - To include a vegan main course, please choose one option from your selected menu.
- We cater to all dietary and lifestyle requirements. Many of our dishes are gluten free and all others can be adapted in consultation with our chefs.
  - All menu items are inclusive of VAT and exclusive of 12.5% service charge.

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# Sit Down Menu

## STARTERS

*your choice of two*



Roast Tomato Soup €8  
red pepper & basil salsa

Sweet Potato, Ginger & Coconut Soup €8  
edamame & black bean salsa

Creamy Seafood Chowder €8  
F&B Bakery sourdough croutons

Country Vegetable Soup €8  
charred corn & spring onion

Confit Duck Leg €12  
cucumber & herb salad, pineapple & chilli dressing

Burrata Salad €14  
18-month aged Parma ham, rocket salad, rocket & hazelnut pesto

Signature Caesar Salad €10  
free-range smoked bacon, Parmesan shavings, F&B Bakery sourdough croutons

Fish Cakes €12  
chunky tartare sauce, mixed leaves

Smoked Salmon & Salmon Rilletto €14  
red chard & cucumber, mustard, dill & honey dressing, F&B Bakery crostini

Carpaccio of Beetroot €11  
orange & beetroot purée, candied walnuts, rocket & feta

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## MAINS

*your choice of two*



Roast Monkfish wrapped in Parma Ham €32  
pea risotto fritter, onion pepper confit, balsamic syrup

Pan-fried Irish Organic Salmon €32  
spinach, crayfish thermidor sauce

Pan-fried Seabass €30  
grilled sprouting broccoli, caponata

Grilled Scarlet Heifer Fillet Steak €38  
red onion marmalade plus choice of: *red wine jus • brandy peppercorn • mushroom cream sauce*

Slow-cooked Daube of Beef €32  
celeriac truffle salsa, Madeira glaze

Pan-roasted Irish Free-range Chicken Breast €28  
charred leek, romesco sauce, smoked almond oil

Slow-roasted Co. Mayo Free-Range Pork €30  
burnt apple, sage & onion wellington, jus

Slow-cooked Shoulder of Leinster Lamb €32  
Mediterranean bean cassoulet, deep fried basil leaves

*All served with potato fondant, thyme-roasted carrots & sugar snaps.*

### Silent Vegan Options

Sweet Potato & Lentil Wellington

Jerusalem Artichoke Risotto Cake

Steamed Couscous Spiced Falafel

*All served with roasted vine cherry tomatoes, grilled vegetables & red onion marmalade.*

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## DESSERTS

*your choice of one from the options below*



### Assiette of Mini Desserts €12

lemon curd • vanilla bean cheesecake • chocolate marquise •  
popping candy, fresh berries, vanilla ice-cream

### Salted Caramel & Cocoa Atelier Chocolate Tart €9

orange confit, crème Chantilly

### Vanilla Bean Cheesecake €9

sauce anglaise, granola cookie crumb

### Lemon Meringue Tart €9

raspberry sorbet

### Panna Cotta €9

griottine cherries, kirsch syrup, Anzac biscuit

### Mini Dessert & Farmhouse Cheese Plate €10

Selection of desserts and seasonal cheeses

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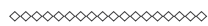
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# Banquet Menu

€46 per person

## ANTIPASTI SELECTION

Olives, artichokes, sun-dried tomatoes • Charcuterie • Farmhouse cheeses  
Selection of breads from the Fallon & Byrne Bakery



## SAMPLE MAINS *please choose three*

Whole grilled sea bass, herb & lemon gremolata

Lamb, aubergine & chickpea curry

Thyme, rosemary & garlic-roasted Portobello mushroom, halloumi, rocket salad

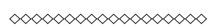
Parmesan risotto cakes, rocket salad, lemon aioli

Spiced fillet of aged Irish beef kebabs, pickled vegetables

Chickpea & chorizo cassoulet

Baked Raclette cheese, potato, bacon, onion, herbs, garlic, cream, baguette

Chunky vegetable & gnocchi cassoulet



## SAMPLE SALADS *please choose two*

Shaved duck, beetroot, croutons

cherry tomato, artichoke, olive

fennel, orange, spring onion

potato, walnut, asparagus, honey mustard dressing

red wine-poached pears, blue cheese, pine nut



## DESSERT

Deluxe mini dessert platter • filter coffee & tea

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# Canapé Menu

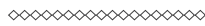
€18 per person

## COLD

Salmon ceviche, baby gem & citrus crème fraîche • Compressed melon, cured ham & feta skewer • Fivemiletown goat's cheese, beetroot & roasted hazelnut crostini • Smashed avocado & roasted Ramiro pepper on pitta bread • Baba ganoush & lemon confit on focaccia

## HOT

Chorizo & potato frittata • Asparagus & potato frittata • Panko-breaded tiger prawn & Asian slaw • Honey-roasted ham hock & barbecued pineapple on brioche bun



€5 per person

Mini Caesar wraps • Tomato & pesto tart • Smoked salmon on brown bread



## Finger Food

Romana pizza slice €5 • Gourmet sandwich selection €6 • Pulled pork empanada €4 • Sausage roll €3 • Beef or veggie slider with Cheddar & red onion marmalade €3 • Bowl of handmade potato wedges with basil aioli €8 • Bowl of honey & mustard cocktail sausages €8 • Antipasti board with baguette €14 • Mini doughnut – salted caramel/apple/jam €2 • Deluxe mini desserts €2

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# Wedding Cake Menu

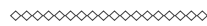
*As an alternative for your dessert course, why not consider one (or more!) of the options below.*

## WEDDING CAKE

Our pastry chefs' mouthwatering cake is beautifully presented, and then served as your dessert.

Flavours include: red velvet • lemon drizzle • berry sponge • death by chocolate  
served with whipped cream, seasonal berries, coulis

€9 per person

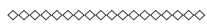


## CROQUEMBOUCHE

The classic French dessert - which means 'crunch in the mouth' - is sure to stun your guests.

Caramel-coated profiteroles, crème pâtissière, Valrhona chocolate sauce, fresh strawberries

€9 per person



## DESSERT TABLE

Beautifully presented on a vintage display table, the centrepiece is a stunning 20cm tall cake available in the following flavours: lemon drizzle • red velvet • chocolate fudge

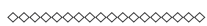
Guests can visit the dessert table and help themselves to:

Finger slices of wedding cake • Mini Pavlova with berries & cream • Chocolate biscuit cake •

Mini seasonal fruit crumble • Berry Bakewell • Mini lemon pie • Chocolate brownie •

Mini doughnuts – salted caramel • apple • jam

€7 per person



## CHEESE WEDDING CAKE

Our cheesemongers will build an eye-catching cheese cake, then transform it into tasty boards for a late night snack. Each board features: Brie de Meaux • 14-month aged Comté Meule • Cashel Blue •

Killeen Goat's Gouda • Rye & linseed crackers • Brown bread crackers • Quince • Grapes

€4.00 per person

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