



GARRYVOE
HOTEL ★★★★★



Fabulous Food | *Group Dining & Special Events*





When you have the best and freshest ingredients in the world you do not mess with them. And at the Garryvoe Hotel we are really lucky, they are all on our doorstep.

We get our seafood from the pier at Ballycotton and if you are up early enough you will see the boats landing it every morning. Our meat comes from every local farms through Kelly's Family Butchers up the road in Killeagh. And our vegetables, well you only have to take a trip to the renowned Midleton Farmer's Market on a Saturday to see the selection from our local growers, why would we go anywhere else?



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For more
Information
Call us on
021 4646 718

*Special Accommodation
Room Rates Available.*



At the Garryvoe we know a good meal is the key to any gathering – that is why we have a host of private dining options to suit every size party or gathering.

And the choice of food is all yours; we can give you a customised menu; finger food, buffet, cocktail reception, formal lunch/dinner or themed nights such as transforming your party into a casino – whatever suits you.

We cater for all sorts of parties, business, birthdays, anniversaries, family get-togethers or just a night out for no reason at all. We will be happy to talk over your particular needs.





Chef Kevin O'Sullivan is from Skibbereen in West Cork.

Kevin and his team like the food to do the talking, local seafood, local steaks and meat, local fruit and veg, served simply, in season, in a service that's high on quality and low on fuss and formality – you're here to enjoy yourself and it's our job to ensure you do.

Bon appetit!

Whether you choose to eat in our Samphire Restaurant, the Lighthouse Bistro or our Private Dining Rooms, our head chef Kevin O'Sullivan and his team will deliver three simple things: Flavour, Freshness & Simplicity.



Four Course Sample Menu - €25.00pp

Cream of Vegetable Soup

Grilled Black Pudding with a Warm Potato & Spring Onion Salad, Seasonal Leaves & Red Onion Marmalade

Fantail of Honeydew & Water Melon Chunks with Fruit Sorbet & Mango Couli

Roast Sirloin of Irish Beef, Horseradish Potato Puree, Red Wine Gravy

Baked Salmon Escalope with a Scallion & Parsley Mash, White Wine & Lemon Cream Sauce

Spinach, Mushroom & Cheddar Quiche, Herb Roast Baby Potatoes & a Tomato Salsa

Served with a Selection of Vegetables & Potatoes

Warm Apple Tart with Sauce Anglaise & Cream

Squidgy Chocolate Log with a Mixed Berry Compote

Freshly Brewed Tea or Coffee

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Four Course Sample Menu - €28.00pp

Cream of Vegetable Soup

Terrine of Timoleague Ham Hock, Seasonal Leaves, Pickled Cucumber & a Tomato Relish

Fantail of Honeydew & Cantaloupe Melon, Tropical Fruits & Mango Coulis

Seared Seabass, Sautéed Potatoes, Peas & Bacon & Tartare Sauce

Roast Sirloin of Irish Beef, Potato Rosti, Red Wine Gravy

Pan-Fried Supreme of Chicken with Carrot Crisps, Colcannon & a Mushroom Sauce

Baked Salmon Escalope with a Warm Salad of Green Beans, Cherry Tomatoes, Potatoes & Olives, Basil Pesto Cream

Frittata of Spinach, Sundried Tomatoes & Feta, Roast Baby Potatoes, Rocket Salad & Smoked Paprika Aioli

Served with a Selection of Vegetables & Potatoes

Warm Apple Tart with Fresh Cream & Sauce Anglaise

Selection of Ice Creams with Fruit Coulis & Seasonal Berries

Squidgy Chocolate Log with a Mixed Berry Compote

Trifle of White Chocolate & Raspberries with Chantilly Cream & Toasted Almonds

Freshly Brewed Tea or Coffee



Four Course Sample Menu - €39.00pp

Beetroot & Vodka Cured Salmon, Saffron Potatoes, Horseradish & Celeriac Remoulade, Lemon Hollandaise

Ardsmallagh Goats Cheese Glazed, Fig & Onion Relish, Sundried Tomato Melba, Olive Tapenade & Seasonal Leaves

Confit of Pork Belly, White Onion Mousse, Smoked Bacon & Garden Peas, Honey Roasted Garlic & Thyme Jus

Roast Red Pepper & Vine Tomato Soup, Basil Crème Fraiche

Slow Cooked Sirloin of Irish Beef, Parsnip & Vanilla Puree, Fricassee of Pearl Onions & Broad Beans, Parsnip Crisps

Mackerel Fillets with a Brioche & Herb Crumb, Lemon & Sage Risotto, Sauce Verge, Rocket & Parmesan Salad

Seared Chicken Roulade, Apricot & Tarragon Stuffing, Leg Confit, Creamed Spinach & Morel Sauce, Amandine Potato

Pan Roasted Hake, Hay Smoked Clam Chowder, Herb & Truffle Potato Puree, Sauté Samphire

Served with a Selection of Vegetables & Potatoes

Hot Chocolate Fondant with Bourbon Vanilla Ice Cream & Raspberry Sauce

Orange Panacotta with Spiced Oranges & Coconut Tuille

Glenown Dairy Ice Creams, Fruit Coulis, Seasonal Berries & Homemade Honeycomb

Tea or Coffee

Finger Food Menu - €9.00pp

Choose four of the following options:

- Golden Fried Chicken Goujons with Sweet Chilli Sauce
- Cocktail Sausages with Mustard Mayonnaise
- Crispy Vegetable & Indian Spiced Samosa, Yogurt & Mint Dip
- Herb Crumbed Button Mushroom, Deep-Fried with Garlic Mayo
- Cocktail Sausage Rolls with Tomato Ketchup
- Spiced Potato Wedged with Sour Cream
- Southern Fried Chicken Wings with Lemon & Thyme Mayonnaise
- Mini Quiche of Goats Cheese with Sun-dried Tomato
- Crispy Duck Spring Rolls with Sweet Plum Sauce
- Grilled Garlic Mussels with a Bread Crumb topping

Accompanied by a Complimentary Selection of Fresh Sandwiches

Freshly Brewed Tea or Coffee



Hors D'oeuvre - €13.00pp

Choose four from the following selection:

- Cajun Chicken Wraps with Sweet Chili Mayo & Seasonal Leaves
- Open Poached Salmon with Mayonnaise & Lemon on Homemade Brown Bread
- Goats Cheese & Sun-dried Tomato Tart with Rocket & Pesto
- Seared Beef Sirloin with Teriyaki Vegetables & Sesame Seeds
- Grilled Black Pudding on Toasted Croute with Spiced Apple Chutney
- Crab, Spinach & Asparagus Frittata with Tomato Relish

Accompanied by a Complimentary Selection of Fresh Sandwiches

Buffet Menu (Option One) - €20.00pp

Choose two of the following options:

- Chicken A La-King with Pilaf Rice
- Braised Pork with Mushrooms & Chorizo, Mustard Sauce, Baby Potatoes
- Lamb Curry (Medium Spiced) with Basmati Rice & Chutney
- Beef Stroganoff with Tagliatelle Pasta
- Mediterranean Fish Stew with Minted Baby Potatoes
- Pan-grilled Chicken Breast with Cous-Cous, Raisins, Lemon & Coriander
- Teriyaki Salmon with Stir-fried Vegetables, Noodles & Ginger Chilli Sauce

Accompanied by a Complimentary Selection of Fresh Sandwiches

Freshly Brewed Tea or Coffee

*Add a Dessert for €5.00pp





Buffet Menu *(Option Two)* - €28.00pp

Choose four of the following options:

- 6 oz Irish Sirloin Steak with Sauté Onions & Garlic Butter
- Marinated Chicken Pieces with Barbeque Sauce
- Spare Ribs with Honey, Ginger & Hoisin Sauce
- Jumbo Rosemary & Lamb sausages with Tomato Salsa
- Salmon Escalope with Lemon & Dill Butter
- Seabass fillets with Lime, Coriander & Chilli
- Halloumi, Red Onion, Cherry Tomato & Courgette Skewers

Above Served with a Selection of Seasonal Salads, Breads and Baked Potatoes.

Accompanied by a Complimentary Selection of Fresh Sandwiches

Freshly Brewed Tea or Coffee

*Add a Dessert for €5.00pp



Special Accommodation Room Rates Available.

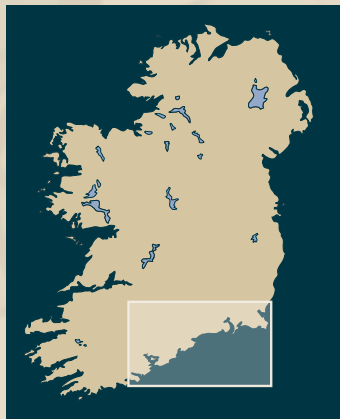




We use simplicity and flavour as the corner stones for our food. Offering a range of menus from our award winning Kitchen with seafood a speciality. We aim to provide our guests with a variety of dishes and flavours uniquely special to Garryvoe.



The multi-award winning, four-star Garryvoe Hotel is located 30 minutes drive east from Cork city, directly overlooking beautiful Ballycotton Bay and the five mile Garryvoe Strand.



The Garryvoe Hotel
Garryvoe
East Cork
Ireland

T: +353 21 4646 718
F: +353 21 4646 824
E: res@garryvoehotel.com
W: www.garryvoehotel.com