

Claire Hanley
FOOD FOR LIFE EVENTS



family celebrations. 2016-2017

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OUR STORY



established in 1994. Drawing on over twenty years of experience and the thousands of events we have organised, catered and entertained for, we realise that our success to date lies on three guiding principles; the use of local fresh ingredients, personal attention to detail, and our ability to listen to our clients.

In organising any event, our objective is to remove the pressure from you, the host, so that you can enjoy your time with your guests. Food is the heart of any occasion, but in addition we work to create something more intangible – the atmosphere that exists the moment your guests walk through the door. Design, lighting, décor and above all, our people help to create atmosphere at any event.

There is an excitement that runs through our events; it comes from the fact that we love what we do. We never impose taste, but design around your choices and budget, and create an occasion that is individual to you.

Our experience can give you assurance – when we started out twenty years ago, we believed that every event has the potential to be entertaining – ***WE STILL DO.***

Travis Hanley

FOOD FOR LIFE EVENTS

OUR PEOPLE

We are proud of our charming team we have built up over the years from Event & Hospitality Mangers, Servers, and Drink Sommeliers to Chefs, Kitchen Porters and Service Suppliers. All these people play a special part in all Claire Hanley events.



Claire Hanley

FOOD FOR LIFE EVENTS

A COLLECTION FOR ALL OCCASIONS

Forming a menu is an art in itself. A menu varies depending on the location, the season and above all, the occasion. When compiling dishes for menus, you need to consider the balance of flavours, colours, textures and more importantly, making sure the when your guests eat the sequence of dishes, the entire meal is not heavy. On the next pages, we have provided you with a selection of menus, which we feel, work well together. These are only suggestions. We will work with you on compiling a tailor-made menu for your occasion with only a few simple questions asked in order to get a feel for the event.

Should you have any specific dietary requirements or food allergies, please notify us and we will be happy to cater for you anyway we can. All 14 Allergens are openly used throughout our kitchens. We do cook with **Celery, Cereals containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soy Beans** and **Sulphites**, and as much as we try our best to keep them from other foods, there could be traces of them in anything we make.



Travis Hawley

FOOD FOR LIFE EVENTS

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LUNCHEON – SEATED

*All prices are inclusive of VAT at the applicable rate.
Service charge is excluded. This is subject to the length of the event. Please speak
to us and we can give you an estimate on this.*

Please note that is a formal seated style collection.

Minimum guests required are 10 people. 40.00 per person

*Menu options must be selected in advance of the event and we are very happy
to look after any dietary requirements you or your guests might have.*

**PLEASE SELECT one COURSE FROM 'TO BEGIN', 'THE MIDDLE', and
'THE END' FOR YOUR PERSONALISED COLLECTION.**

*If you wish to enhance your lunch by offering your guests a choice by adding
additional courses, supplement charges may apply as detailed.*

Additional Starter '*to begin*' **6.00 per person**

Additional Main Course '*the middle*' **10.00 per person**

Additional Dessert Course '*the end*' **6.00 per person**

to begin.

Ham Hock Terrine, Piccalilli, Grilled Roth's Bakery Sourdough
Silverhill Duck Croquettes, Orange Purée, Shallot, Watercress
St. Tola Goat's Cheese & Grilled Mediterranean Vegetable Pithivier
Vodka Cured Doran's Organic Salmon, Radishes, Yuzo, Crème Fraîche
Smoked Trout Pâté, Pickled Vegetables, Sourdough Toast
Doran's Seafood Chowder
Grilled Asparagus, Quail Egg's, Lemon Butter Sauce *seasonal*
Filo Parcels of Brie Cheese, Onion & Caraway Jam
West Coast Crab Tian, Lime, Avocado
Pea & Bean Risotto, 18-month Aged Parmesan



LUNCHEON – SEATED

the middle.

Daube of McLaughlin's Beef, Sautéed Mushrooms & Bacon Lardons, Sweet Sun Dried Tomatoes, Whipped Potatoes, Roasted Root Vegetables

Roasted Free Range Chicken, Bacon & Lemon Stuffing, Cream Basil Sauce, Rustic Potatoes, Fine Green Beans

Roast Rump of Wicklow Lamb, Walnut & Apricot Stuffing, Rosemary & Thyme Jus, Baby Mint Buttered Potatoes, Spring Vegetables

Baked Doran's Sea Bass, Asian Greens, Toasted Sesame Seeds, Jasmine Rice

Roast Rack of McLaughlin's Pork, Crackling, Savoy Cabbage, Sautéed Potatoes, Calvados Sauce

Fillet of Doran's Organic Salmon, Beurre Blanc, Cucumber Spaghetti
Chive Buttered Potatoes, Sautéed Courgettes

Confit of Silverhill Duck Leg, Wilted Spinach, Bacon Lardons
Carrot & Parsnip Puree, Dauphionise Potato

Pan Fried Fillet of Doran's Hake, Lemon & Pea Broth, Chive Mayonnaise

Roast Guinea Fowl, Fresh Herb Stuffing, Madeira Sauce, Baby Carrots, Watercress
Buttered Potatoes

Char-grilled Free Range Breast of Chicken, Walnut & Apricot Crumb,
Tarragon & Orange Cream, Spring Vegetables, Whipped Potatoes

to end.

Apple Tart Tatin, Mascarpone Ice Cream
Mango Meringue Roulade, Passion Fruit Curd
Lemon Posset, Fine Shortbread, Raspberries
Coffee & Cardamom Cake, Caramelised Walnuts
Coconut Panna Cotta, Raspberries, Almond Biscotti
Apricot & Almond Tart, Softly Whipped Cream

Dark Chocolate Pots, Raspberries

Lemon Tart, Mascarpone Cream, Blueberries

Seasonal Fruit Jelly, Vanilla Bean Ice Cream

Icky Sticky Meringues, Softly Whipped Cream, Fresh Seasonal Berries

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion



LUNCHEON – COLD BUFFET

*All prices are inclusive of VAT at the applicable rate.
Service charge is excluded. This is subject to the length of the event. Please speak
to us and we can give you an estimate on this.*

*Please note that is a self-service style collection.
Minimum guests required are 25 people. 35.00 per person*

**PLEASE SELECT two DISHES FROM `MEAT & FISH`, three `SALADS` AND one
`SWEET` FOR YOUR PERSONALISED COLLECTION.**

meat & fish.

Classic Fresh Water Shrimp Cocktail, Marie Rose Sauce
Mustard-crusted Rosderra Baked Ham on-the-bone
Charcuterie of Traditional Spiced & Aged Meats, Sweet Onion Chutney
Rare McLaughlin's Beef, Horseradish & Rocket Pesto **supplement 2.00 per person**
Fully Dressed Organic Salmon, Cucumber, Dill Mayonnaise
Doran's Smoked Mackerel, Orange, Shaved Fennel

salads.

St. Tola Organic Goat's Cheese, Pickled Beetroot, Watercress, Caramelised Walnuts
Char-grilled Green Broccoli, Red Chilli, Preserved Lemon
Thai Noodles, Crunchy Vegetables, Lime, Soy & Sesame Dressing
Cumin Spiced Couscous, Butternut Squash, Rocket, Pomegranate Seeds
Heirloom Tomato Salad, Avocado, Basil Pesto
Baby Potato, Spinach, Chive Mayonnaise
Mixed Beans, Ricotta, Extra Virgin Olive Oil
Celery & Apple **Waldorf** Salad

served with Roth's Bakery Brown Bread & Sourdough, Glenilen Butter

sweet.

Pear & Almond Tart, Vanilla Bean Ice Cream
Coconut & Lime Cake, Cream Cheese Frosting
Banana & Toasted Almond Roulade, Toffee Cream
Seasonal Trifle, Vanilla Bean Custard, Cream

French Press Coffee **or** Barry's Tea **or** Fresh Lemon & Mint Infusion



LUNCHEON – HOT BUFFET

*All prices are inclusive of VAT at the applicable rate.
Service charge is excluded. This is subject to the length of the event. Please speak
to us and we can give you an estimate on this.*

*Please note that is a self-service style collection.
Minimum guests required are 25 people. 45.00 per person*

**PLEASE SELECT two DISHES FROM `HOT`, three `SALADS` AND one `SWEET`
FOR YOUR PERSONALISED COLLECTION.**

hot.

Doran's Fish Pie with Garden Peas, Lemon & Horseradish Cream, Parmesan Mash
Lamb Koftas, Warm Flatbreads, Tzatziki
Stuffed Beef Tomatoes, Red Lentils, Cumin, Caramelised Onions, Macroom Feta
Thai Fish Cakes, Coriander, Lime & Chilli Dressing
McLaughlin's Lamb Tagine, Mint Yoghurt, Toasted Almonds, Couscous
Grilled Free Range Chicken Supreme, Chickpea & Tomato Casserole
Beef & Guinness Casserole, Whipped Potatoes
St. Tola Organic Goat's Cheese, Tomato & Fresh Basil Tart
Kashmiri Lamb, Roast Butternut Squash & Cauliflower, Punjabi Paste, Mint Yoghurt
Braised Pork Belly, Fried Rice, Sweet Pickled Red Onions
Green Saffron Spiced Buttered Free Range Chicken, Pilaf Rice, Mini Poppadum's
Thai Green Vegetable Curry, Toasted Cashews, Jasmine Rice
Traditional Irish Stew, Buckets of Curley Parsley
Honey Glazed Sliverhill Breast of Duck, Coconut Rice, Pickled Plums

salads.

St. Tola Organic Goat's Cheese, Pickled Beetroot, Watercress, Caramelised Walnuts
Char-grilled Green Broccoli, Red Chilli, Preserved Lemon
Thai Noodles, Crunchy Vegetables, Lime, Soy & Sesame Dressing
Cumin Spiced Couscous, Butternut Squash, Rocket, Pomegranate Seeds
Heirloom Tomato Salad, Avocado, Basil Pesto
Baby Potato, Spinach, Chive Mayonnaise
Mixed Beans, Ricotta, Extra Virgin Olive Oil
Celery & Apple Waldorf Salad

served with Roth's Bakery Brown Bread & Sourdough, Glenilen Butter



LUNCHEON - HOT BUFFET

sweet.

Pear & Almond Tart, Vanilla Bean Ice Cream
Coconut & Lime Cake, Cream Cheese Frosting
Banana & Toasted Almond Roulade, Toffee Cream
Seasonal Trifle, Vanilla Bean Custard, Cream
Lemon Posset, Almond Shortbread, Raspberries

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion

A handwritten signature in black ink that reads "Elaine Stanley". The signature is fluid and cursive, with a large initial 'E' and 'S'.

FOOD FOR LIFE EVENTS

INFORMAL BOWL FOOD

*All prices are inclusive of VAT at the applicable rate.
Service charge is excluded. This is subject to the length of the event. Please speak
to us and we can give you an estimate on this.*

Minimum guests required are 30 people.

*This style of Dining can suit both a formal and informal Event, a selection of bowls
are passed around the room by our servers, the guest simply picks which dish they
desire and eat it standing up. This is ideal for networking and mixing in the room,
or in homes where space is limited. It is also suitable for light lunches. It is also a
possibility to serve a selection of canapés prior to this as an appetizer and the same
idea for a sweet.*

menu one. 18.00 per person

PLEASE SELECT *three* DISHES FOR YOUR PERSONALISED COLLECTION.
allocation of 1.5 bowls per person.

menu two. 25.00 per person

PLEASE SELECT *five* DISHES FOR YOUR PERSONALISED COLLECTION.
allocation of 3 bowls per person.

seafood.

Doran's Seafood Pie

Teriyaki Organic Salmon, Ginger, Soy & Chili Pak Choi

Thai Baked Seabass, Asian Greens, Toasted Sesame Seeds, Jasmine Rice

Lemon & Garlic Dublin Bay Prawns, Spinach & Mango Salad

Roasted Halibut, Cockles, Samphire, New Potatoes

Dublin Bay Prawns, Castletownbare Scallop & Avocado Gratin

meat & poultry.

McLaughlin's Beef in Guinness, Horseradish Whipped Potatoes

Traditional Irish Stew, Curley Parsley

Seasonal Game Stew, Sweet Potato Gnocchi

Free Range Chicken Supreme, Pimento & Black Olive Stuffing, Cherry Tomato

Smoked Loin of Bacon, Colcannon, Parsley Sauce

Moroccan Free Range Chicken Thighs, Spicy Noodle Salad, Peanuts, Wonton Crisps



INFORMAL BOWL FOOD

meat & poultry. cont'd

Wicklow Lamb Tagine, Toasted Almonds, Perseverd Lemon Couscous
Black Bean Beef, Ginger, Spring Onions, Snow Peas, Bean Sprouts, Noodles
Honey Glazed Silverhill Duck Breast, Coconut Rice, Spiced Plums
Free Range Chicken Supreme, Bacon & Lemon Stuffing, Cream Basil Sauce, Mash

vegetable.

Green Thai Vegetable Curry, Steamed Jasmine Rice
Wild Mushroom Risotto, 18-month Aged Parmesan
Vegetable Tagine, Toasted Almonds, Preserved Lemon Couscous
Quinoa Salad, Butternut Squash, St. Tola Goat's Cheese, Pomegranate Seeds
Penne Pasta, Garden Peas, Broad Beans & Bean Shoots, Prosecco & Parmesan Cream
Spicy Noodles, Soy & Ginger Pak Choi, Spinach & Carrot, Toasted Cashew Nuts

sweet.

Meringues Drops, Blueberries, Vanilla Bean Cream
Dark Chocolate Profiteroles
Lemon Posset Egg Shells
Chocolate Cups, Mascarpone Cheese, Almond Praline
Chocolate & Orange Tart
Banoffee Pie
Seasonal Eton Mess
Tiramisu in a Chocolate Cup
Espresso Cup of Pannacotta, Raspberry Jelly
Ice Cream Sliders
Blueberry & Almond Tart
Rhubarb Fool, Fine Shortbread
Buttermilk Scones, Strawberries, Clotted Cream
Sherry Trifle

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion

A handwritten signature in black ink that reads "Elaine Hanley". The signature is fluid and cursive, with a large initial 'E' and 'H'.

PRE-DINNER CANAPÉS

*All prices are inclusive of VAT at the applicable rate.
Service charge is excluded. This is subject to the length of the event. Please speak
to us and we can give you an estimate on this.*

Minimum guests required are 20 people.

canapés one. 18.00 per person

PLEASE SELECT *five* CANAPÉS FOR YOUR PERSONALISED COLLECTION.

seafood.

Kelly's Rock Oyster, Salsa Diablo
Kelly's Rock Oyster, Bloody Mary Shots
Kelly's Native Oyster, Guinness Shots
Cucumber Cups with Dublin Bay Prawns, Port Marie Rose
Dublin Bay Prawn Cocktail
Castletownbere Scallop, Japanese Salad, Wasabi Aioli
Castletownbere Scallop Ceviche Spoons, Coriander, Ginger & Tamari Dressing
Doran's Organic Salmon Sashimi 'Lollies', Yuzu Dressing
Doran's Monkfish Tails wrapped with Basil & Pancetta, Saffron Aioli

vegetable.

Quail Eggs in Kataffi Pastry Nests, Celery Salt
Asian Vegetable Rice Paper Rolls, Spicy Ginger Dip
Roast Pear & Gorgonzola Crostini
Wild Mushroom Arancini, Black Truffle Mayonnaise

meat, poultry & game.

Lamb, Pea & Potato Samosa, Garden Mint Yoghurt Dip
Seared Lamb Carpaccio, Onion Fondue, Champagne Grapes
Glazed Breast of Silverhill Duck on Mini Potato Rosti, Red Current Jus
Pan-fried Foie Gras on Toasted Brioche, Pear & Star Anise Compote
Caramelised Onion Galette, Seared Foie Gras, Sauternes Glaze
Rare Fillet of Beef, Crouton, Rocket Pesto & Horseradish Cream
Carpaccio of Beef Crostini, Truffle Mascarpone, 18-month Aged Parmesan



PRE-DINNER CANAPÉS

canapés two. 17.00 per person

PLEASE SELECT *five* CANAPÉS FOR YOUR PERSONALISED COLLECTION.

seafood.

Pan Fried Tiger Prawn, Sweet Chilli Sauce, Sesame & Coriander in a Pastry Cup
Seared Castletownbere Scallop, Clonakilty Black Pudding
Seared Castletownbere Scallop, Lime, Red Chili, Pickled Cucumber
Tiny Tartlets of Irish Brown Crab, Lime, Red Chili & Garden Mint
Kenmare Oak Smoked Salmon & Spinach Roulade
Doran's Organic Salmon Sashimi
Doran's Smoked Haddock Potato Croquettes, Pea Purée, Pea Shoots

vegetable.

Cherry Tomato stuffed with Tapenade & St. Tola Goats Cheese
Grilled Baby Asparagus wrapped with Aged Parma Ham *seasonal*
Asparagus & Proscuitto with Aarrabbiata Dip *seasonal*
Tiny Tartlets of Quail's Egg, Cream Cheese & Fresh Chives
Sweet & Sour Vegetable Skewers, Fennel Fronds
Roasted Pear, Sweet Walnut & Cashel Blue Cheese Tart
Green Grapes, St. Tola Goat's Cheese, Sweet Walnuts

meat, poultry & game.

Minced Pork & Mint Parcels, Lime, Coriander
Rosderra Ham Croquettes, Pea Purée, Pea Shoots
Sesame-coated Beef Skewer, Ginger, Honey, Soy & Spring Onion Dipping Sauce
Teriyaki of Beef, Pickled Bok Choi, Sesame Rice Cake
Malaysian Beef Satay, Spicy Peanut Sauce
Chocolate Coated Wicklow Venison, Pistachio Crumb *seasonal*
Thai Chicken on a Lemongrass Skewer, Sweet & Sour Dipping Sauce
Char-grilled Chicken Skewers, Green Cardamom & Fresh Ginger Yoghurt Dip
Jamaican Jerk Chicken Skewers, Mango Ketchup



PRE-DINNER CANAPÉS

canapés three. 16.00 per person

PLEASE SELECT *five* CANAPÉS FOR YOUR PERSONALISED COLLECTION.

seafood.

Coconut Black Prawn, Tamarind, Sweet Soy
Tikka Black Prawns, Mango Raita
Irish Brown Crab, Apple & Fennel Salad on Tomato Bread
Kenmare Oak Smoked Salmon Roses on Brown Soda Bread
Gougons of Doran's Hake, Pickled Ginger

vegetable.

Shot of Gazpacho with Celery
Parmesan Biscuits, St. Tola Goats Cheese, Black Olive Tapenade
Baby Leek & Taleggio Cheese Tart
Wild Mushroom Risotto Spoons, Parmesan Crisp
Cherry Tomato & Baby Mozzarella Sticks, Irish Atlantic Sea Salt
Deviled Eggs

meat, poultry & game.

Teeling Small Batch Whiskey, Honey & Wholegrain Mustard Cocktail Sausages
Free Range Chicken Satay Skewer, Crunchy Peanut Sauce
House Sausage Rolls, Ballymaloe Tomato Relish
Clonakilty Black Pudding, Bramley Apple Purée
Smoked Chicken Crostini, Avocado, Cracked Black Pepper



DINNER

*All prices are inclusive of VAT at the applicable rate.
Service charge is excluded. This is subject to the length of the event. Please speak
to us and we can give you an estimate on this.*

*Please note that is a formal seated collection.
Minimum guests required are 10 people.*

*Menu options must be selected in advance of the event and we are very happy to
look after any dietary requirements you or your guests might have.*

ADDITIONAL OPTIONS

*If you wish to enhance your dinner by offering your guests a choice by adding
additional courses, supplement charges may apply as detailed.*

Additional Starter '*to begin*' **7.00 per person**

Additional Main Course '*the middle*' **15.00 per person**

Additional Dessert Course '*the end*' **7.00 per person**

Additional Cheese Course '*the cheeseboard*' **8.50 per person**

*A selection of Irish & International Cheeses with Onion Marmalade, Fresh Fruit,
Caramelised Walnuts, Sheridan's Brown Bread Crackers, & Biscuits.*

*Please review our cheese menu below. Generally we offer the choice the week
before the event, making sure we provide the best-seasoned cheese at that time.*

irish.

Crozier Blue, Ardrahan, Coolea, Cooleeney, Killeen Goat Gouda, Durrus,
Derg Cheddar, Bellingham Blue, St. Gall, Cashel Blue, St. Killan, Gubbeen, Milleens,
Cais na Tire, St. Tola Wicklow Blue Brie, Fivemiletown, Field Cheddar, Saint Brigid,
Gortamona Goat, Knockamore Smoked, Young Buck Blue, Ardsallagh,
Bluebell Falls, Mossfield, Triskel

international

Brie de Meaux, Comté, Camembert de Normandie AOC, Delice de Bourgogne,
Manchego Curado, Bleu d'Auvergne AOC, Brillat Savarin, Chaource Fermier AOC,
Epoisses Marc de Bourgogne, Stilton, Mont d'Or, Poulligny-Saint-Pierre, Roquefort,
Saint-Maure de Touraine, Taleggio, Petit Reblochon



DINNER

menu one. 55.00 per person

St Tola Goat's Cheese Parfait, Beetroot, Orange, Sweet Walnuts, Watercress Salad

--

Free Range Chicken Supreme, Grilled Red Pepper & Black Olive Stuffing, Salsa Verde, Rustic Herb & Garlic Potatoes

--

Fine Shortbread, Blueberry Cream, Toasted Almonds

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion

menu two. 57.50 per person

Ham Hock Terrine, Piccalilli, Roth's Bakery Grilled Sourdough

--

Pan Fried Fillet of Doran's Hake, Crushed Cauliflower, Buttered Spinach, Peppercorn Cream, Parsley Baby Potatoes

--

Indian Eton Mess with Roast Pineapple, Brown Sugar Meringues, Peach Coulis, Pistachio Praline

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion

menu three. 60.00 per person

Five-spice Silverhill Duck, Chicory, Pomegranate, Caramelised Walnuts, Oranges, Watercress, Toasted Sesame Oil

--

Slow-Braised Rump of Wicklow Lamb, Moroccan Mixed Beans & Tomato Salad, Garlic & Lemon Buttered Spinach, Couscous with Apricots, Coriander, Toasted Almonds & Snow Peas

--

Citrus Lemon Tart, Vanilla Cream, Seasonal Berries

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion



DINNER

menu four. 62.50 per person

Crispy Confit of Duck, Baby Spinach, Scallions, White Radish, Noodles,
Coriander, Soy, Orange & Ginger Dressing

--

Thai Baked Sea Bass, Asian Greens, Jasmine Rice

--

Pistachio Parfait, Dark Chocolate Pave

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion

menu five. 65.00 per person

Tian of West Coast Crab & Avocado, Shaved Fennel & Apple Salad

--

Slow Cooked Pork Belly, Potato Purée, Sautéed Savoy Cabbage,
Apple & Cinnamon Chutney, Crackling

--

Kaffir Lime Posset, Raspberry, Shortbread Crumble Topping

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion

menu six. 67.50 per person

'Mackerel Escabeche' Grilled Mackerel, Grilled Sourdough, Gooseberry or Rhubarb
Compote, Watercress

--

Saddle of Venison, Juniper & Thyme Jus, Sautéed York Cabbage, Roasted Shallots,
Châteaux Potatoes

--

Dark Chocolate Mousse, Peach & Orange Salad, Vanilla Tuille

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion



DINNER

menu seven. 70.00 per person

Dingle Vodka Cured Organic Salmon, Crème Fraîche, Cucumber, Yuzu

--

Roast Fillet of McLaughlin's Beef, Wilted Spinach, 18-month Parmesan,
Vintage Balsamic Reduction, Summer Greens, Potato Dauphionise

--

Dark Chocolate & Raspberry Tart, Vanilla Cream, Almond Praline

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion
Selection of House Petits Fours

menu eight. 72.50 per person

Garden Pea Velouté, Mint Cream

--

'Seafood Assiette' - Dublin Bay Prawns & Mango Salsa, Tian of Castletownbare
Crab, Kenmare Oak Smoked Salmon Terrine, Citrus Syrup

--

Tornados of Beef, Sautéed Wild Mushrooms, Onion Compote, Wilted Spinach,
Gratin Potatoes, Burgundy Wine Jus

--

Lemon Posset, Plum Compote, Fine Shortbread

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion
Selection of House Petits Fours

menu nine. 75.00 per person

Ceviche of Doran's Monkfish, Fresh Pea Coulis, Pea Shoots

--

Smoked Silverhill Duck Breast & White Fig Salad, Raspberry & Balsamic Dressing

--

Rack of Wicklow Lamb, Crushed New Potatoes, Caramelised Onions,
Rosemary & Thyme Jus, Mint & Lemon Green Beans

--

Seasonal Berries, Mille Feuille, Mascarpone Cream

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion
Selection of House Petits Fours



DINNER

menu ten. 77.50 per person

Seared Castletownbare Scallop, Cauliflower Purée, Crispy Pancetta, Red Wine Jus

--

Chicken, Coconut & Ginger Soup, Red Bird-Eye Chili, Kaffir Lime Leaves

--

Rare Roast Fillet of Angus Beef, Creamed Spinach, Crispy Onions, Burgundy Jus
Dauphionise Potato, Roast Baby Vegetables

--

Pears Poached in Sauternes, Pasticcio Ice Cream, Sauterne Jelly

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion
Selection of House Petits Fours

menu eleven. 80.00 per person

Fresh Lobster & Dublin Bay Prawn Tian, Mango Salsa, Mesclun Leaves

--

Foie Gras Terrine, Jellied Quince, Brioche Croutons

--

Pan Seared Fillet of Turbot, Crushed Cauliflower, Buttered Spinach, Peppercorn
Cream

--

Green Apple Sorbet, Apple Schnapps, Apple Crisp

--

Hazelnut & Chocolate Dacquoise, Praline Powder, Fresh Raspberries

--

French Press Coffee *or* Barry's Tea *or* Fresh Lemon & Mint Infusion
Selection of House Petits Fours

Please note: these menus are only suggestions. Garnishes will vary to the season.

Travis Stanley

DINNER

VEGETARIAN

to begin.

St Tola Goat's Cheese Parfait, Beetroot, Orange, Sweet Walnuts, Watercress Salad
Pear & Stilton Pâté, Pickled Cucumber, Melba Toast
Aubergine Charlotte, Sun Blushed Tomatoes, Macroon Feta, Wild Rocket
Artichoke & Asparagus Brûlée, Parmesan Crisp, Baby Spinach & Cashel Blue Cheese
Mediterranean Vegetable & Potato Roulade, Cherry Tomato & Marjoram Sauce
Ricotta & Wild Mushroom Wonton, Warm Salad of Roast Onion & Mixed Olives

the middle.

Grilled Mediterranean Vegetables, Orzo, Marjoram, 18-month Parmesan
Vegetable Wellington, Fresh Cranberry Salsa, Baby Vegetables
Wild Mushroom & Walnut Tart Tatin, Baby Vegetables, Madeira Glaze
Open Ravioli of Globe Artichoke & Butternut Squash, Caper Butter, Crisp Sage
Shallot Tart Tatin, Slow Roasted Tomatoes, Pesto & Rocket Salad
Lemon Risotto, Watercress, Rocket, Shaved Fennel, Lemon Vinaigrette

VEGAN

to begin.

Trio of Melon, Mint & Campari Dressing
Heirloom Tomato Salad, Micro Basil, Extra Virgin Olive Oil
Cumin-spiced Roasted Carrots, Chickpea Hummus, Onion Bhaji
Roasted Red Bell Pepper Crostini, Rocket & Pistachio Oil

the middle.

Stuffed Red Pepper with Quinoa, Tomato, Sweet Roast Onions, Garlic & Marjoram
Golden-glazed Carrots & Mushroom Tart, Toasted Hazelnuts
Lentil Tabbouleh, Mint, Flat Leaf Parsley, Roasted Cherry Tomatoes
Nut Roast, Sautéed Greens, Lemon Oil

the end.

Poached Pears, Caramelised Walnuts, Nobó Irish Salted Caramel Ice Cream
Roasted Plums, Lime Syrup, Toasted Almonds, Nobó Vanilla & Coconut Ice Cream
Strawberry Soup, Basil Sorbet, Toasted Hazelnuts



BARBEQUES

*All prices are inclusive of VAT at the applicable rate.
Service charge is excluded. This is subject to the length of the event. Please speak
to us and we can give you an estimate on this.*

A selection of brown bread and sourdough is included in this selection.

Minimum guests required are 20 people. 40.00 per person

*Menu options must be selected in advance of the event and we are very happy to
look after any dietary requirements you or your guests might have.*

**PLEASE SELECT one DISH FROM 'WHOLE MEAT AND SEAFOOD',
'SKEWERS, and 'BURGERS', three 'SALADS' AND one 'SWEET TREAT' FOR
YOUR PERSONALISED COLLECTION.**

whole meat and seafood.

Butterfly Leg of Lamb with Rosemary, Honey and Garlic
Twice-cooked Sweet and Sour Pork Belly
Whole Quail with Juniper Glaze
Lemon and Thyme Spatchcock Chicken
Tamarind and Lemon Grass Whole Fillet of Doran's Salmon
Roast Monkfish wrapped in Slices of Smoked Bacon
all served with a baked sweet potato and grilled corn-on-the-cob with sorrel butter

skewers.

Rosemary Lamb
Monkfish and Prawns with Lemon
Red Curried Lamb with Bell Peppers and Red Onions
Lobster and Pickled Lime *supplement of 5.00 per person*
Ground Lamb Kofta with Cumin and Coriander
Yellowfin Tuna and Cucumber *supplement of 5.00 per person*
Pork Tenderloin and Mango
Ground Pork and Sesame
Oriental Chicken with Soy Sauce and Sesame Oil
Monkfish and Scallop *supplement of 5.00 per person*



BARBEQUES

burgers.

Ground Lamb with Mint and Rosemary, Mango Salsa

Veal and Crozier Blue Cheese

Classic Ground Beef, Derg Cheddar and/or Bacon

Chicken with Thyme and Garlic, Mushroom Mayonnaise

all served with pickled cucumber, tomato, onion, tomato relish and a soft floury bap

salads.

Tomato, Basil, Macroom Mozzarella, Fine Diced Red Onion

Bean Sprouts, Snow Peas, Mango, Grilled Peppers, Toasted Sesame Dressing

Garlic Pasta Bows, Roasted Peanuts

Caesar Salad with or without Anchovies

Roasted Shallots, Red Peppers, Cherry Tomatoes

Mixed Leaf Salad, Toasted Pine Nuts, Parmesan, House Vinaigrette

Beetroot, Sweet Walnuts, Orange and Ginger Dressing

Heirloom Tomato Salad, Greek Black Olives *seasonal*

Sprouting Broccoli, Sesame Seeds, Oyster Sauce

Red Wine Pears, Baby Spinach, Sweet Walnuts, Cashel Blue Cheese

Quinoa Salad, Roast Butternut Squash, Pomegranate, Garden Mint

Green Beans, Toasted Hazelnuts, Raspberry Dressing

Traditional Potato Salad, Chive Mayonnaise

Rustic Potato Salad, Sicilian Olive Oil Dressing

Red Cabbage Slaw

Jeweled Salad with Giant Couscous, Orange, Pomegranate, Parsley, Toasted Seeds

Avocado, Tomato, Cucumber, Garden Mint

Green Bean, Mange Tout, Baby Spinach, Orange and Hazelnut Dressing

Heritage Tomato, Wild Rocket, Shallot and Caper Vinaigrette

individual sweet treats.

Chocolate and Orange Tartlets, Mascarpone Cream

Lemon Posset, Rhubarb Compote, Buttery Shortbread *seasonal*

Individual Lemon Meringue Tarts



BARBEQUES

individual sweet treats. cont'd

Poached Pears, Caramel Sauce, Pistachio Ice Cream
Tiramisu Pots, Amaretti Biscuit
Fruit Tartlets, Crème Patisserie *summer berries or winter caramelised apple or pears*
Dark Chocolate Mousse, Honeycomb Crunch, Raspberry Purée
Eton Mess, Seasonal Fruit, Vanilla Cream
Kaffir Lime Posset, Fresh Raspberries, Shortbread Crumble Topping
Icky Sticky Meringues, Cream *summer berries or winter bananas and chocolate sauce*
Lemon Soufflé Martini
Crème Brûlée, Cointreau-soaked Blueberries
Banoffee Pots
White and Dark Chocolate Whole Nut Brownies, Vanilla Ice Cream
Pears Poached in Sauternes, Sauterne Jelly, Pistachio Ice Cream
Indian Eton Mess, Roast Pineapple, Brown Sugar Meringues, Peaches, Pistachios

whole sweet treats. a 10 portion dish.

Meringue Roulade, Poached Rhubarb, Vanilla Cream *spring*
Meringue Roulade, Strawberries and Raspberries, Rose Cream, *summer*
Meringue Roulade, Roasted Plums, Lime Cream *autumn*
Meringue Roulade, Bananas, Toffee Cream, Toasted Almonds *winter*
White and Dark Chocolate Mousse Cake, Raspberry Sauce
Apple and Rhubarb Crumble, Softly Whipped Cream
Bread and Butter Pudding, Baileys Cream
Sticky Toffee Pudding, Orange Salad, Cardamom Crème Fraîche
Chocolate Profiteroles Tower
Blueberry and Almond Tart, Softly Whipped Cream
Jameson Whiskey Chocolate Cake, Orange Crème Fraîche
Apricot and Lemon Frangipane Tart, Softly Whipped Cream
Chocolate and Peanut Butter Tart, Crushed Oreo Cookie Base
Sherry Trifle with Peaches, Sherry-soaked Sponge, Custard, Toasted Almonds
Salted Caramel Tart, Grilled Banana, Hazelnut Ice Cream
Baked White Chocolate Cheesecake
Lemon Curd and Raspberry Cheesecake
all served with French Press Coffee or Barry's Tea or Fresh Lemon & Mint Infusion



PROVENANCE

At Claire Hanley, we cook and bake nearly everything in-house. We believe Irish produce is special and worth celebrating. When sourcing produce, we think local, fresh, sustainable, and people. We are fortunate enough to have a pick at the suppliers and artisan producers who think as passionately about food as we do.

All our meat is 100% Irish and fully traceable. We work with our producers and suppliers on a daily basis, sourcing fresh, local, and seasonal produce, where possible.

SOME OF OUR PRODUCERS AND SUPPLIERS ARE:

beef, lamb, pork & poultry. Pat McLaughlin, Clondalkin Industrial Estate, Dublin 22

cheesemongers. Sheridan's Cheesemongers, South Anne Street, Dublin 2

coffee beans. Coffee Perfection, 14 Dunboyne, Business Park, Dunboyne, County Meath

milk, cream & butter. Town of Monaghan Co-op, Coolshannagh, Co. Monaghan

fish & seafood. Doran's on the Pier, 7 W Pier, Howth, County Dublin

free-range eggs. Caterway, Corporation Fruit Market, 17 Halston St, Dublin 7

fruit & vegetables. Caterway, Corporation Fruit Market, 17 Halston St, Dublin 7

game. Wild Irish Game, Glenmalure, County Wicklow

single origin chocolate. Bean and Goose, Ferns, County Wexford

sourdough breads. Roth's Bakery, Langan Road, Glasnevin Industrial Estate, Dublin 9

SOME OF OUR MEETING & EVENT PARTNERS

flowers. Appassionata Flowers. The Garden.

sound & lighting. City Sound. Rob Jones.

event & party hire. Caterhire. Carraig Linen. Select Hire. Total Events. Got'cha Covered.

photography & videography. Harry Weir. Nicola Webster.

music & entertaining. Truly Devine.

design & print. Mahon's Printing Works. Slater Design.



TERMS & CONDITIONS

- Claire Hanley (*trading as CHC Food*) will not consider a booking as confirmed until an **initial deposit of €1,000** has been paid. This deposit must be paid within **ten days** of the booking. If deposit has not been paid at this point, the booking will be automatically released.
- Claire Hanley require written confirmation by the signatory of an authorised person from the client, of their contractual commitment to engage the services of Claire Hanley for the clients event as listed in the Contract of Agreement above.
- Upon receipt of same, Claire Hanley will raise a confirmation quotation invoice for the agreed amount, which must be settled within **seven working days** of the invoice issue date.
- All services pre-booked must be paid in full prior to the function (a pro-forma invoice will be provided as confirmation agreement). This invoice will be signed by the client and returned.
- If bar and wine sales are on consumption basis, an invoice will be issued at the end of the event. This bill must be paid at this time unless previously arranged with an authorised representative of Claire Hanley.
- In the event of a postponement of a function, the initial deposit paid may be transferred to another date booked within six months. A second postponement will result in the deposit being forfeited in full.
- Final numbers must be submitted **at least one week** prior to the function. This will be the minimum number charged for.
- In the event of a **cancellation** within two weeks of the function, a cancellation fee of 50% for all services booked will apply.
- The client must agree to provide Claire Hanley with a relevant purchase order number, if required and make Claire Hanley aware of any conditions and / or company policies, which will affect the payment of their invoice.
- In some circumstances where managing an event, a management fee or handling charge may apply, the client will be fully advised and charges will be clearly marked where this applies.
- Claire Hanley will **not be** responsible for any breakages or losses of any items hired on the clients behalf. It is recommended that the client reviews their insurance regarding the same.

