



THE HOBAN HOTEL  
KILKENNY

## SAMPLE GROUP DINING MENU 2025

### STARTERS

**Homemade Soup of the Day**

Served with a Crispy Bread Roll (6A,7,12)

**Homemade Brie Wedge**

Served with a Berry Compote, Mixed Leaves & Balsamic Dressing (6A,7,8,9,11,12,13)

**Chefs Chicken & Mushroom Vol au Vent**

Garnish with Mixed Salad & Glazed with a Honey & Mustard Dressing (6,7,8,9,11,12,13)

### MAIN COURSES

**Butterfly Chicken Breast**

Served with Market Vegetables, Potatoes Glazed with a White Wine Cream Sauce  
(7,8,9,10,12,13)

**Fillet of Hake Oven Baked**

Lightly Dusted with House Herbs, Glazed with a White Wine Cream Sauce & Served with  
Seasonal Market Vegetables & Mash Potato (3,6A,7,9,12,13)

**Irish Roast Beef**

Seasonal Market Vegetables and Potatoes & Traditional Gravy (7,8,9,12,13)

### DESSERTS

**Warm Apple Crumble**

Served with Freshly Whipped Cream (5E,5B,5C,5G,5A,6A,7,8,9,11,14)

**Selection of Ice Cream**

Topped with Flavoured Fruit Coulis (7)

**Cheese Cake of The Day**

Served with Whipped Cream and Berry Coulis (4,5A,5D,5H,6A,7,8,9,10,11)

### Freshly Brewed Tea & Coffee

ALLERGENS: 1. CRUSTACEANS (E.G. CRABS, PRAWNS, LOBSTERS), 2. MOLLUSCS (E.G. MUSSELS, OYSTERS, SQUID, SNAILS),  
3. FISH, 4. PEANUTS, 5. NUTS ( A: ALMONDS, B: HAZELNUTS, C: WALNUTS, D: CASHEWS, E: PECAN, F: BRAZIL, G:  
PISTACHIO, H: MACADAMIA/QUEENSLAND), 6. GLUTEN ( A: WHEAT, B: RYE, C: BARLEY, D: OATS), 7. MILK/MILK PRODUCTS,  
8. SOYA, 9. SULPHUR DIOXIDE, 10. SESAME SEEDS, 11. EGGS, 12. CELERY & CELERIAC, 13. MUSTARD, 14. LUPINS