

I8OI

AT THE HOBAN HOTEL

GROUP DINNER OPTIONS

STARTERS

Soup of the Day

Served with Mini White Roll (6A,7,12)

Atlantic Fresh & Smoked Fish Cake

Served with a Salad Garnish & Citrus Aioli (3,6A,7,8,9,11,13)

Chicken & Mushroom Vol Au Vont

Diced Chicken & Mushroom in a Creamy Tarragon Sauce served in a puff pastry
(6A,7,8,9,11,12,13)

Classic Caesar Salad

Crispy Streaky Bacon, Garlic & Herb Croutons, Baby Gem and Hoban Caesar Dressing (3,6A,7,8,9,11,12)

MAINS

Succulent Slow Roasted Irish Beef

Served with Market Vegetables, Creamy Mash Potato & Hoban Gravy (6A,7,8,9,11,13)

Vegetable & Chick Pea Medium Spiced Coconut Cream Hoban Curry

Accompanied by Basmati Rice (6A,7,8,9,11)

Oven Baked Fillet of Atlantic Hake

Served with Seasonal Vegetables, Mash Potato, and Glazed with a Light Creamy Lemon & Caper Dill Sauce (3,7,9,12,13)

Marinated Butterfly Fillet of Chicken

Served with Creamy Mash Potato, Market Vegetables and Coated with a Roasted Garlic & Parmesan Cream Sauce (7,8,9,12,13)

DESSERT

Hoban Assiette of Dessert

Cream Filled Profiterole Topped with Chocolate, Ice Cream & Apple Crumble

Served with Sand Crumb, Fresh Cream & Fruit Coulis

Groups of 10 or more

All Options include Tea & Coffee. All Dietary catering requirements catered for please advise in advance

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,