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the gibson hotel

dinner banqueting menu

pull up a chair. take a taste. come
join us. life is so endlessly delicious.

ruth reichl

the gibson hotel

if we get through for two
minutes only, it will be a start!

starters

please select 1 starter or 1 soup

goose foie gras terrine

fig chutney, toasted brioche, fleur de sel, blackberry compote
(contains allergen 6 wheat, 7, 8, 11)

crispy tempura prawns

carrot, mango & coriander salsa, pickled pearl onions, teriyaki dressing
(contains allergen 1 prawns, 8, 9, 10)

poached & smoked salmon rilette

chive crème fraiche, baby capers, radish, watercress
(contains allergen 3 salmon, 7, 8, 13)

panko goats cheese & baked beets

baby greens, candied walnuts, beetroot gel, honey dressing
(contains allergen 5 walnuts, 7, 9)

buffalo mozzarella & heirloom tomato

arugula, sweet basil, aged balsamic
(contains allergen 7)

soup

spiced carrot & pumpkin

coriander oil
(contains allergen 7, 9, 12)

roast plum tomato & basil

sage croutons
(contains allergen 6 wheat, 8, 9, 12)

parsnip, apple & potato

parsley cream
(contains allergen 7, 9, 12)



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main courses

please select a choice of 2 dishes

hereford prime beef rib eye

potato fondant, vichy carrot, roast shallot, red wine & thyme jus
(contains allergen 7, 9, 11)

herb crusted salmon fillet

rustic ratatouille, salsa verde, pickled fennel shavings
(contains allergen 3 salmon, 7, 9, 12)

corn fed chicken supreme

sarladaise potato, broccoli, spiced carrot puree, sherry jus
(contains allergen 7, 9)

sea bass fillet

watercress fondue, black pepper crushed potato, torched pak choi
(contains allergen 3 sea bass, 7, 9, 12)

pistachio crusted rump of lamb

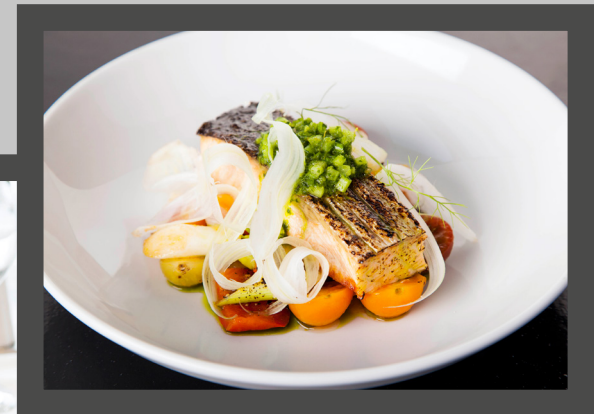
potato dauphinoise, roast santos tomatoes, green pea, mint jus
(contains allergen 5 pistachio, 6 wheat, 7, 9)

wild mushroom & pea risotto

crispy hen egg, arugula leaves, aged parmesan
(contains allergen 7, 9, 11, 12, 13)

fillet of irish hereford beef additional (supplement of €6.00)

scallion potato cake, shimeji mushroom, spiced carrot veloute, madeira jus
(contains allergen 7, 9, 11)



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desserts

please select 1 dessert

gibson assiette of desserts

tart aux citron, strawberry & cream cheesecake & chocolate cremeux
(contains allergen 5 almond, 6 wheat, 7, 11)

apricot & ginger cheesecake

berries & coulis
(contains allergen 6 wheat, 7, 11)

chocolate opera

morello cherry gel, cocoa soil
(contains allergen 6 wheat, 7, 11)

french apple tart

crème anglaise, strawberries
(contains allergen 6 wheat, 7, 11)

lemon meringue tart

mango gel, fresh cream
(contains allergen 5 almond, 6 wheat, 7, 11)

to finish

freshly brewed tea/coffee

3 course menu €51.00 per person

4 course menu €57.00 per person





allergen index – #1 crustaceans / #2 molluscs / #3 fish / #4 peanuts / #5 nuts (specify nut) / #6 cereal containing gluten. (need to state what type e.g. gluten) / #7 milk/milk products / #8 soya / #9 sulphur dioxide / #10 sesame seeds / #11 egg / #12 celery and celeriac / #13 mustard / #14 lupin