

The malton

Sample Dinner Menus

Menu 1



Baked Chicken & Button Mushroom Pithivier,
Tarragon Velouté, Mushroom & Tomato Vinaigrette

Homemade Cream of Leek & Potato Soup

Char-grilled 10oz Sirloin of Irish Hereford Beef,
Brandy & Black Pepper Cream

Or

Grilled Fillet of Hake, Spinach and Piquillo Peppers,
Warm Paprika Dressing

Pecan Nut and Banana Frangipane Delice,
Honeycomb Ice Cream & Butterscotch Sauce

Freshly Brewed Bewley's Tea or Coffee
Herbal Teas

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Menu 2:



Confit Duck Spring Roll with Spring Onion and Ginger,
Crispy Vegetables, Hoi Sin Dressing

Cream of Celeriac & Apple Soup

Char-grilled 10oz Sirloin of Irish Hereford Beef, Crisp Fried Onion Rings,
Wild Mushroom & Roast Garlic Cream

Or

Baked Duo of Salmon and Sea Trout with Sundried Tomato Crust,
Tomato & Herb Béarnaise

Or

Pan-roasted Supreme of Chicken, Lightly Spiced Vegetable Tagine,
Lemon Gremolata

Baked Rhubarb and Hazelnut Macaroon Crumble,
Crème Fraîche Ice Cream, Cinnamon Anglaise

Freshly Brewed Bewley's Tea or Coffee
Herbal Teas

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Menu 3:



Brie & Chorizo Galette with White Asparagus & Rocket,
Scallion and Sweet Corn Vinaigrette

Homemade Cream of Celeriac & Apple Soup

Or

Mango & Passion Fruit Sorbet

Char-grilled Fillet of Irish Angus Beef with Dijon Mustard Crust,
Brandy & Black Pepper Cream

Or

Baked Fillets of Sea Bass, Lobster and Crabmeat Cream

Or

Pan Roasted Supreme of Chicken, Spring Onion & Mushroom Fricassee,
Noilly Pratt Veloute

The Malton Dessert Trio

Gooseberry & Ginger Crumble

Mini Passion Fruit Pavlova

Caramel Delice

Freshly Brewed Bewley's Tea or Coffee

Herbal Teas

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Menu 4:

Amuse Bouché

Pave of Oak Smoked Salmon, Chilled Jumbo Prawns,
Beetroot Cured Salmon, Pickled Cucumber

Or

Or Confit Duck Spring Roll with Spring Onion and Ginger,
Crispy Vegetables and Noodle Salad, Hoi Sin Dressing

Or

The Malton Tasting Platter (On its own)

Homemade Cream of Cauliflower & Broccoli Soup

Or

Wild Strawberry Sorbet

Char-grilled Fillet of Irish Angus Beef,
Classic Red Wine Jus, Grilled Mushroom Brochette

Or

Grilled Fillet of Monkfish, Lightly Spiced Vegetable and Tomato Tagine

Or

Pan-roasted Supreme of Chicken,
Smokey Bacon & Baby Onion Ragout, Scented with Tarragon

The Malton Dessert Trio

Limoncello Meringue Pie

Baked Bailey's Cheesecake

Marshmallow Ice Cream

Freshly Brewed Bewley's Tea or Coffee / Herbal Teas

Petit Fours

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Menu 5:

Amuse Bouché

Salad of Pear and Walnuts with Smoked Cheese,
Minted Peas & Pine Nuts, Apricot & Mustard Dressing

Or

Classic Malton Prawn Cocktail, Marie Rose Sauce,
Marinated Cucumber & Little Gem

Or

The Malton Tasting Platter (On its own)

Homemade Cream of Parsnip & Potato Soup with Spiced Honey Cream

Or

Kir Royal Sorbet

Char-grilled Fillet of Irish Angus Beef with
Classic Perigourdine Sauce, Foie Gras Croute

Or

Roasted Fillet of Wild Irish Turbot,
Warm Vinaigrette of Crabmeat with Broad Beans and Tomato

Or

Pan-roasted Rack of Kerry Lamb with Aubergine Caponata, Mint and Port Gravy

The Malton Dessert Trio

Strawberry and Pink Champagne Jelly

Mini Chocolate Paris Breast with Praline Cream

Greek Honey and Lemon Cake

Freshly Brewed Bewley's Tea or Coffee / Herbal Teas

Petit Fours

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The Malton Tasting Platters



Platter 1

Chicken Liver and Foie Gras Parfait
Black Pudding and Apple Samosa
Jumbo Prawns in Chermoula
Cantaloupe Melon and Honey Shot

Platter 2

Duck Confit Spring Roll, Chilli Jam
Pave of Smoked Salmon, Pickled Cucumber
Smoked Chicken & Sweet Corn Galette
Classic Gazpacho Shot

Platter 3

Crabmeat and Herb Mayonnaise
Smoked Chicken and Pimento Crostini, Paprika Pesto
Golden Fried Goats Cheese Bon Bon, Onion Jam
Prawn and Lobster Bisque Shot

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Vegetarian Dinner Menu

Wild Mushroom, Leek and Potato Gratin

Or

Cocktail of Cantaloupe and Watermelon with Seasonal Berries and Midori Syrup

Soup / Sorbet as Wedding Menu

Vegetable & White Bean Stroganoff, Long Grain Rice

Or

Spinach, Farmhouse Cheese & Spring Onion Tart,

Plum Tomato Sauce

Selection of Vegetables & Potatoes

Dessert as wedding menu

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Freshly Brewed Bewley's Tea or Coffee

Herbal Teas

Potato & Vegetable Selection

All main course dishes will be accompanied by the following selection:

Fondant Potato, Gratin Dauphinoise, Red Pepper & Root Vegetable Royale, Green

Bean / Asparagus Bundle (Seasonal)

In addition, each table will have: Spring Onion Champ, Melange of Seasonal

Vegetables Or Roasted Root Vegetables

All plates are garnished with herbs from The Malton gardens.

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Sample Lunch Menus



Main Course & Tea/Coffee



Pan-roasted Supreme of Chicken, Classic Chasseur Sauce,
Served with Freshly Brewed Tea/Coffee

Thai Green Chicken Curry, Jasmine Rice Poppadum
Served with Freshly Brewed Tea/Coffee

Pan-seared Fillet of Hake, Chirizo & Broad Bean Dressing
Served with Freshly Brewed Tea/Coffee

Grilled Fillet Salmon, Baby Caper Beurre Blanc
Served with Freshly Brewed Tea/Coffee

All Main Courses served with Fresh Vegetables & Potatoes

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Main Course & Dessert served with Tea/Coffee



Option 1

Supreme of Chicken wrapped in Pancetta, Ragout of Wild Mushrooms with Tarragon,

Served with Vegetables & Potatoes

Tangy Lemon Tart, Cassis Puree, Kiwi & Mint Salad

Served with Freshly Brewed Tea/Coffee



Option 2

Escalope of Pork in a Spiced Crumb, Ragout and Bell Peppers and Spring Onions

Served with Vegetables & Potatoes

Tangy Passion Fruit Meringue Pie, Cointreau Anglaise

Served with Freshly Brewed Tea/Coffee



Option 3

Roast Sirloin of Irish Beef, Traditional Chasseur Sauce, Yorkshire Pudding

Served with Vegetables & Potatoes

Chocolate Brownie, Vanilla Bean Ice Cream Chocolate Sauce

Served with Freshly Brewed Tea/Coffee

Vegetarian Dishes on Request