



THE
FORDE
SUITES

Conferencing
& BANQUETING MENU

BROUGHT TO YOU BY THE JOHNSTOWN ESTATE



Meeting Room Refreshment Breaks

Freshly Brewed Tea & Coffee

Freshly Brewed Tea & Coffee & Biscuits

Freshly Brewed Tea & Coffee with a Selection of Cookies & Mini Muffins

Selection of Black and Herbal Teas

Homemade Fruit & Plain Scones with Tea & Coffee

Homemade Jam | Whipped Cream & Irish Butter

Freshly Brewed Coffee and a Selection of Black and Herbal Teas

ADD ON OPTIONS

Seasonal Sliced Fresh Fruit Skewers with Fresh Mint

Fruit Smoothie

Bacon Baps

Mini Sausage Rolls

Selection of Fruit Juices & Fizzy Drinks | Crisps & Chocolate Bars

Morning Pastries from the Estate Bakery

Assortment of Freshly Baked Mini Croissants & Danish Pastries

Freshly Brewed Coffee and a Selection of Black and Herbal Teas

Morning Fresh

Zesty Passion Fruit & Mango Smoothies

Freshly Baked Mini Danish Pastry Selection

Raspberry & Homemade Granola Jars

Freshly Brewed Coffee and a Selection of Black and Herbal Teas

Natural Energy

High Fibre Banana Bread with Blueberries

Homemade Nutty Granola Bar Snacks

Fresh Fruit Skewers with Mint

Homemade Cucumber | Apple and Ginger Juice

Selection of Fine Teas & Freshly Brewed Coffee

Afternoon Chocolate Indulgence

70% Callebaut Chocolate Brownies

Chocolate Chip Cookies

Mini Chocolate & Raspberry Cups

Selection of Fine Teas & Freshly Brewed Coffee

Whole Fruit Basket (10 people)

Substantial Savoury

Mini McCarren Bacon & Hegarty's Cheddar Sliders | Tomato Chutney

Mini Homemade Puff Pastry Sausage Rolls with Mixed Seeds | House Relish

Mini Baily & Kish Smoked Salmon Bagels with Dill Cream Cheese

Sun Dried Tomato & Feta Frittata with Chive Sour Cream

Selection of Fine Teas & Freshly Brewed Coffee



Estate Working Lunch Menu Options

A Light Lunch

Chefs Freshly Made Soup Infused with Fresh Herbs
Assortment of Open & Closed Ciabatta | Wraps | Classic & Soda Sandwiches
Selection of Fine Teas & Freshly Brewed Coffee

A Gourmet Lunch

Chefs Freshly Made Soup Infused with Fresh Herbs
Assortment of Open & Closed Ciabatta | Wraps | Classic & Soda Sandwiches
Selection of Decadent Mini Finger Desserts
Selection of Fine Teas & Freshly Brewed Coffee

A Fulfilment Lunch

Chefs Freshly Made Soup Infused with Fresh Herbs
Assortment of Open & Closed Ciabatta | Wraps | Classic & Soda Sandwiches
Charcuterie Board of Cured Irish & Continental Meats & Grilled Vegetables
Three Homemade Salads- Potato | House Slaw | Greek Salad |
Fresh Garden Leaves | Homemade Oils & Dressings
Selection of Decadent Mini Finger Desserts
Freshly Baked Farmhouse Roll Selection
Selection of Fine Teas & Freshly Brewed Coffee

Additional Options to Enhance your Estate Lunch

Charcuterie Board of Cured Irish & Continental Meats & Grilled Vegetables
Selection of Decadent Mini Finger Desserts



Plated Lunch Menus

2 Course Plated with Tea & Coffee (Choice of 2 Main course, pre-selected)
for 3 Course Plated with Tea & Coffee (Choice of 2 Main course, pre-selected)
Minimum numbers of 20 Guests applicable

Chefs Soup of Day

Main Courses

Pan Roast Irish Chicken Supreme

Chive Champ Mash | Buttered Tenderstem Broccoli | Rosemary Jus

Warm Marinated Beef Salad

Asian Noodles | Wok Fried Vegetables | Fragrant Coriander | Sweet Chilli

Mediterranean Roast Vegetable Involtini

Grilled Peppers | Courgettes | Aubergines | Tomato Tartar | Feta Crumble

Pan-fried Atlantic Hake Loin

Citrus Mash | Pea & Basil Puree | Tomato Tartare Dressing

Lislin Pork Cutlet on the Bone

Savoy Cabbage | Crushed Baby Potatoes | Light Sage Jus

Grilled Salmon Fillet

Warm Baby Potato & Leek Salad | Crispy Capers | Lemon Butter Sauce |

Dessert

Warm Apple & Cinnamon Crumble

Stewed Bramley Apples | Oatmeal Tart Shell | Light Cinnamon Chantilly

Zesty Homemade Lemon Tart

Raspberry Compote | Italian meringue | Shortcrust Tart

Classic Crème Brulee

Madagascan Vanilla Bean | Red Berry Chutney | Homemade Shortbread Biscuit

Raspberry Ripple Pavlova

Seasonal Berry Compote | Vanilla Chantilly | Dried Berry Crumble

Above menu served with a Selection of Fine Teas & Freshly Brewed Coffee



Gala Dinner Menu

4 Course with a choice of Two Mains

5 Course with a choice of Two Mains

Starters

Crispy Callan Ham Hock Croquette

Lakeshore Mustard Mousseline | Raspberry Compote | Thyme Infused Jus

Jameson & Ginger Glazed Smoked Salmon

Pickled Cucumber | Blini | Charred Orange | Celeriac & Dill Remoulade

St Ola Goats Cheese & Red Onion Tartlet

Toasted hazelnuts | Roast Beetroot | Blood Orange Puree | Burren Balsamic

Confit Irish Pork Belly

Buttered Savoy Cabbage with Thyme | Toffee Apple Jus | Pickled Pear Puree

Boilie Goats Cheese

Focaccia Crouton | Confit Tomato | Basil Pesto Oil | Pine Nut Crumble | Aged Balsamic

Confit Duck Leg

Mango & Coriander Slaw | Ponzu & Black Sesame Glaze | Micro Coriander Cress

Estate Chicken Caesar Salad

Pulled Chicken Croquette | Baby Gem | House Dressing | Parmesan | Crispy Bacon

Seared Irish Coast Scallops (€3 Supplement per person)

Curried Jerusalem Artichoke Cream | Granny Smith Apple & Coriander | Artichoke Crisps

Chicken & Wild Mushroom Bouchee

Tarragon & White Wine Velouté | Butter Puff Pastry | Tarragon Oil

Chargrilled Vegetable Salad

Aubergine | Courgette & Peppers | Hummus | Toasted Pumpkin Seeds | Heirloom Tomato Salsa



Gala Dinner Menu

Soups

Roast Butternut Squash & Coconut

Coriander Naan Crouton

Forest Mushroom & Tarragon Velouté

Parmesan & Truffle Cream

Roast Vine Ripe Plum Tomato

Fresh Basil Pesto Dressing

Irish Potato | Leek & Onion

Smoky Bacon Crumble

Classic Farmhouse Vegetable

Parsley Cream & House Croutons

Curried Sweet Potato

Light Red Chilli Infused Oil

Sorbets

Granny Smith Green Apple Sorbet

Zesty Lemon & Basil Sorbet

Champagne & Strawberry Sorbet

Summer Blood Orange

Passion Fruit and Mango Sorbet

Woodland Raspberry Sorbet



Gala Dinner Menu

Main Courses

Pan Roast Irish Chicken Supreme

Crisp Potato Rosti | Glazed Baby carrot | Serrano Ham Crisp | Rosemary Jus

O Coilean's 8oz Irish Sirloin Steak

Chargrilled with Herb Sea Salt | Garlic Butter Glazed | Caramelized Onion Mash | Port Jus

Seared Atlantic Sea Bass Fillet

Saffron Fondant Potato | Charred Asparagus Tips | Lemon & Basil Butter Sauce

Herb Crusted Slaney Valley Lamb Rack

Grain Mustard | Pressed Potato | Honey Roasted Parsnip | Red Currant & Mint Jus

Lislin Pork Cutlet on the Bone

Parma Ham Wrapped Green Beans | Crushed Baby Potatoes | Plum Jus | Sage

Mediterranean Roast Vegetable Filo Parcel

Grilled Peppers | Courgettes | Aubergines | Tomato Tartar | Rocket Pesto

Prime Fillet of Irish Beef

Knockanore Smoked Cheddar Gratin | Celeriac Puree | Rosemary Infused Pan Jus

Pan-fried Atlantic Cod Loin

Baby Potato | Baby Spinach Peperonata | Basil Butter Sauce | Pistachio Crumb

Roast Irish Salmon Loin

Fresh Herb crust | Green Pea | Leek & Citrus Potatoes | Vine Tomato & Dill Vierge

Parma Ham Wrapped Monkfish

Tuscan Pepper & Fennel Stew | Toasted Flaked Almonds | Basil Beurre Blanc



Gala Dinner Menu

Desserts

70% Chocolate Fondant

Sea salt caramel sauce | chocolate crumb | Chocolate Tuile

Local Strawberry Cheesecake

Irish Butter biscuit | Sour Strawberry Puree | Strawberry & Basil Salsa

Black Forest Dome

Amaretto Cherry | 70% chocolate | Chocolate Glaze | Shortcrust Biscuit

Johnstown Estate Assiette (choose 3)

Zesty Lemon Meringue Tart | Classic Banoffee | Mango & Passion Fruit Cheesecake | Raspberry Choux
Pear & Almond Tart | Apple & Blackberry Crumble | Mini Chocolate Brownie

Warm Apple & Cinnamon Crumble

Stewed Bramley Apples | Oatmeal Tart Shell | Light Cinnamon Chantilly

Zesty Homemade Lemon Tart

Raspberry Compote | Italian meringue | Shortcrust Tart

Classic Crème Brûlée

Madagascan Vanilla Bean | Red Berry Chutney | Homemade Shortbread Biscuit

Dark Chocolate & Passion Fruit Delice

Layered Chocolate Sponge | Dark Chocolate Ganache | Passion Fruit Cremeux

Red Berry Pavlova

Macerated Seasonal Red Fruits | Vanilla Cream | Locally Grown Mint

Warm Pear & Almond Tart

Raspberry Coulis | Vanilla Crème Anglaise | Cinnamon Whipped Chantilly



THE
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BBQ Menu

Minimum numbers of 30 Guests applicable

Mains Dishes

Butcher Style Pork & Leek Hot dogs | Honey & Worcestershire Marinade
Chargrilled Irish Beef Burger | Red Onion Relish
Lightly Spiced Baked Rooster Wedges | Spring Onion Sour Cream
Bourbon BBQ Pork Ribs | Buttered Corn on the Cob
Succulent Grilled Chicken Fillet| Marinated in Lemon | Thyme and Garlic

Salads

Rainbow Cabbage Slaw | Parsley | Lemon & Mixed Seed Mayonnaise
Young Potato Salad with Celery | Scallions and Free-Range Egg
Caesar Salad Station Baby Gem Lettuce| Homemade Dressing | Bacon | Croutons | Grated Parmesan
Triple Tomato Salad of Vine Plum |Vine Cherry | Sundried Tomatoes | Rosemary & Garlic Oil

On The Side

Sliced Red Onion | Vine Plum Tomato
Dubliner Cheddar Cheese | Sweet Dill Pickle
Selection of Bread to include
Brioche Burger Buns
Hot Dog Rolls

Sauces

America Mustard- Tomato Ketchup- Mayonnaise- Country House Relish

Mini Desserts

Mini Lemon Meringue Tartlets
Chocolate & Raspberry Brownie

Additional Items

Chargrilled 6oz Irish Sirloin Steak | Garlic Butter Rub
Chilli | Garlic & Ginger Tiger Prawn Skewers | Pineapple Salsa
BBQ Slow Cooked Pork Belly | Orchard Apple Chutney



Estate Buffet Menu Options

2 Main Courses
2 Main Courses & Desserts

Hot Buffet Options

Parsley & Lakeshore Grain Mustard Crusted Salmon | IPA Cider & Leek cream
Golden Vale Irish Beef & Porter Ragout | Pearl Onion | Button Mushrooms & Thyme
Mediterranean Penne Pasta | Roasted peppers | Aubergine | Courgettes | Basil
Moroccan Lamb Tagine | Cumin & Yoghurt Marinated Lamb | Apricot & Herb Couscous
Madras Chicken Curry | Spiced Coconut sauce | Tomatoes & Fragrant Coriander
Atlantic Hake diamond | Olive Tossed Baby Potatoes | Basil & Lemon dressing
Soy & Chilli Glazed Pork Belly | Sesame Honey Glazed Greens | Lime & Ponzu Dressing
Wild mushroom Gnocchi | Roasted garlic | Wild Rocket & Vegan Cheese
Pan Roast chicken Supreme | Roast Root Vegetables | Chasseur Gravy

Hot Buffet Accompaniments

Three Homemade Salads- Potato | House Slaw | Greek Salad | Garden Leaf
Homemade Oils & Dressings
Freshly Baked Farmhouse Roll Selection
Seasonal Vegetables Selection with Fresh Herbs
Rosemary | Garlic & Sea Salt Buttered Baby Potatoes

Mini Dessert Selection

Trilogy of Decedent House Made Desserts

Above menu served with a Selection of Fine Teas & Freshly Brewed Coffee



Estate Networking Lunch Menu Options

Choose 2 Main Course (pre-selected)
Choose 2 Mains with Dessert (pre-selected)
Minimum numbers of 80 Guests applicable

Hot Options

Golden Vale Irish Beef & Porter Ragout | Pearl onion | Button Mushrooms & Thyme

Mediterranean Penne Pasta | Roasted Peppers | Aubergine | Courgettes | Basil

Madras Chicken Curry | Spiced Coconut Sauce | Coriander | Jasmine Rice

Atlantic Hake diamonds | Olive Tossed Baby Potatoes | Basil & Lemon Dressing

Wild Mushroom Gnocchi | Roasted Garlic | Rocket & Vegan Cheese

Teriyaki Beef Stir Fry | Wok Fried Asian Vegetables | Asian Noodle Salad

Moroccan Lamb Tagine | Cumin & Yoghurt Marinated Lamb | Apricots & Herb Couscous

Wholesome Superfood Salad | Quinoa | Pomegranate | Broccoli | Avocado | Spinach | Sweet Potato

Mini Dessert Selection

Trilogy of Decedent Estate Made Finger Desserts

Above menu served with a Selection of Fine Teas & Freshly Brewed Coffee



Estate Canape Menu Options

Choose three from the list below

Cold Selection

Irish Smoked Salmon | Seaweed Cone | Dill Crème Fraiche | Lemon Pepper
Pulled Ham Hock Rilette | Orchard Apple & Raisin Chutney
Whipped Chicken Liver Parfait | Pickled Walnut Dressing | Sourdough Crouton
Shrimp Cocktail | Marie-rose Sauce | Puff Pastry Bouchée
Boilie Goats Cheese Lollipops | McCormack Farm Chives

Hot Selection

Thai Spiced Mini Fish cake | Homemade Citrus Aioli
BBQ Pulled Pork | Brioche Loaf | Bourbon BBQ Sauce
Crispy Duck Leg Wonton | Soy & Sesame Dip | Fresh Coriander
Cashel Blue Cheese Tart | Caramelized Red Onion | Poached Pear
Naturally Smoked Haddock Bites | Curried Mayonnaise | Crispy Capers