

FALLON & BYRNE

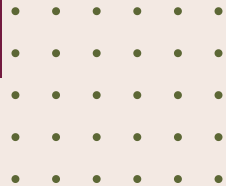
Catering



Corporate | Private Events | Special Occasions
Receptions | Office Lunches



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Ready to Heat Mains €76 per tray - Serves 8-10

- Aged Irish Beef Bourguignon ^(10,13)
- Chilli Con Carne ⁽¹³⁾
- Irish Beef Lasagne ^(1a, 8, 10, 11, 13)
- Irish Lamb & Aubergine Curry
- Chilli Chicken ^(4,13)
- Creamy Fish Pie ^(5, 8, 10, 11, 13)
- Chickpea & Sweet Potato Curry ⁽¹³⁾
- Three Bean Chilli ⁽¹³⁾



Speciality Trays Serves 8-10

- Peanut Butter Chicken Curry ^(6,8) €103
- Kung Pao Chicken ^(1a,4,6,7,13) €87
- Chicken Thai Yellow Curry ^(2,5.7) €87

Ready to Heat Sides €27 per tray - Serves 8 - 10

- Mashed Potato ⁽⁸⁾
- Gratin Potato ⁽⁸⁾
- Roasted Baby Potatoes
- Brown Rice
- Pilau Rice
- Roasted Root Veg ⁽¹⁰⁾
- Noodles ^(1a,4)



Cold Platter Options



Cheese & Charcuterie Board €62 Serves 6

Selection of cheese & charcuterie with grapes, gherkins, red onion marmalade, quince and baguette

3 types of cheese:

1 hard cheese, 1 soft cheese & 1 blue cheese (100g of each)

- Parma ham (6 slices)
- Ventricina salami (6 slices)
- Milano salami (6 slices)
- Finocchiona salmi (6 slices)

(1a, 8, 11, 13)



Canapé Selection €60 Serves 12

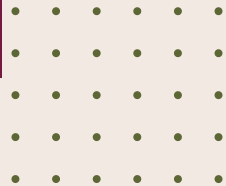
- Howth smoked salmon with dill mayonnaise on F&B Bakery soda bread (12 pieces)^(1a, 1d, 4, 5, 8, 11)
- Tomato & basil puff pastry tart (12 pieces)^(1a, 4, 8)
- Mini free-range Irish chicken Caesar wrap (12 pieces)^(1a, 4, 5, 8, 11, 13)



Cold Buffet €165 Serves 6

- Blackened salmon with soy sauce, Asian-style salad & lime (6 pieces)^(1a, 5, 7, 13)
- Rare aged Irish roast beef (12 slices)
- Slow-roasted honey & mustard-glazed Irish ham (12 slices)^(11, 13)
- Potato Salad^(11, 13)
- Tabbouleh with diced peppers, coriander & mint dressing^(1a, 11, 13)
- Mixed leaves with house dressing^(11, 13)
- Pea, orzo & asparagus salad^(1a, 7, 12, 13)
- Fallon & Byrne Bakery baguette & soda bread^(1a, 1d, 8)





Sandwich Platters

Signature Selection €60
Serves 6

Italian job

Parma ham, buffalo mozzarella, tomato, rocket & basil pesto on ciabatta ^(1a, 8)

Roast Beef

Irish beef, horseradish mayo, oven-roasted tomato & rocket on a batch ^(1a, 4, 11, 12, 13)

Chicken Caesar

Free-range Irish chicken, lettuce, parmesan & Caesar dressing in a wrap ^(1a, 4, 5, 8, 11, 13)

New Yorker

Turkey, pastrami, mortadella, mustard mayo, beef tomato & pickle on poppyseed bap ^(1a, 4, 11, 13)

Open Irish

Howth smoked salmon, capers, lemon & dill mayo on soda bread ^(1a, 1d, 4, 5, 8, 11, 13)

Humdinger

Goat's cheese, mixed grilled vegetables & tomato pesto on ciabatta ^(1a, 8, 12)

Classic Selection €52
Serves 6

Honey Ham

Honey-roasted ham, with plum tomato & mayo ^(1a, 4, 11, 13)

Egg Mayo

Egg mayo with rocket & cucumber ^(1a, 4, 11, 13)

Tuna Special

Tuna with tomato, mayo & lemon ^(1a, 4, 5, 11, 12)

The Dubliner

Cheddar, red onion & mayo ^(1a, 4, 11)

Vegan Platter €20
Serves 2

Humdingish (V)

With vegan feta, grilled vegetables & vegan basil aioli on ciabatta ^(1a, 12)



Salads

Side Salad Bowls

Serves 8-10

Burnt Leek, Roast Potato & Butter Bean - €27

With hummus, tahini, lemon, soy sauce & curly kale^(1a, 7, 9, 12)

Tabbouleh - €21

With bulgar wheat, peppers, red onion, mint & coriander
(1a, 11, 13)

Pea, Orzo & Asparagus - €27

Garofalo orzo pasta, peas, pesto, asparagus and feta
cheese^(1a, 7, 8)

Garden - €21

Mixed leaves, with tomato, cucumber & red onion^(10, 11, 13)

Potato Salad - €21

With Exchequer house dressing, spring onion & parsley^(11, 13)

Classic Coleslaw - €21

With white cabbage, carrot, mayo & chive^(4, 11)

Udon, Lamb & Tomato Salad - €27

Udon Noodles, roast vine tomatoes, cherry tomatoes,
extra virgin olive oil, tomato harissa tahini sauce, roast
lamb mince^(1a, 7, 12, 13)



Main Course - Individual Portions

Asian Blackened Salmon - €12.50

With noodles, Asian Salad, sesame seeds &
lime^(1a, 4, 5, 7, 12, 13)

Cajun Chicken Buddha Bowl - €11.50

With tabbouleh, basil aioli, rocket & Cajun
spice^(1a, 4, 11, 13)

Flavours of the Middle East - €9.95

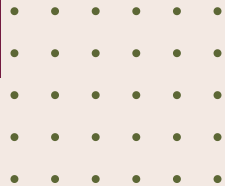
Tabbouleh with hummus, aubergine, charred
green vegetables, pomegranate seeds &
Vegan Aioli^(1a, 8, 12, 13)

Chicken Thai Yellow Curry - €10.95

With vegetables, coconut milk & Thai
spices^(2, 5, 7)

Prawn Thai Yellow Curry - €10.95

With vegetables, coconut milk & Thai
spices^(2, 5, 7)



A Sweet Finale

Sweet Platters

Sliced Cake Platter - €45

(1a, 4, 8, 9a, 9c, 9g, 13)

36 pieces - 12 of each flavour

Carrot Cake Loaf

Pistachio & Mascarpone Cake

Guinness Chocolate Cake

Mini Desserts Canapes - €70 (1a,4,7,8)

36 pieces - 12 of each flavour

Vanilla Bean Cheesecake

Lemon Curd Tart

Chocolate Mousse

Fruit Skewers - €60

10 skewers of fresh seasonal fruits

Sweet Treats

Salted Caramel Mini Doughnuts

€6.95 - 6 pieces (1a, 4, 7,8)

Berry Jam Mini Doughnuts

€6.95 - 6 pieces (1a,4,7,8)

Peanut Butter Brownies

€11.95 Pack of 3 (4,6,7,8,9a,9b)

Carrot Cake Loaf

(1a,4,9a,9c)

€14.95 - Serves 4-6

Pistachio & Mascarpone Cake

(1a,4,8,9g)

€15.95 - Serves 4-6

Guinness Chocolate Cake

(1a,4,8,13)

€14.95 - Serves 4-6

Pastries

Assorted Mini Pastries - €15.95 - 20 units

Banana & Pecan Muffin - €3.95 (1a,4,8,9e)

Blueberry Muffin - €3.95 (1a,4,8)

Croissant - €2.95 (1a,4,8)

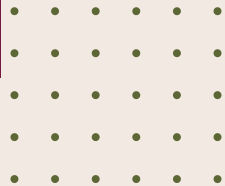
Almond Croissant - €3.95 (1a,4,8,9a)

Pain Au Chocolat - €2.95 (1a,4,8)

Pain au Raisin - €2.95 (1a,4,8)



BREAKFAST POTS



Breakfast Pots - €6

Minimum order 5 units of the same flavour

- Mixed Berries Greek Yogurt Pot with Granola^(1d, 8, 9a, 9e)
- Passionfruit Yogurt Pot with Granola^(1d, 8, 9a, 9e)
- Blueberry Chia Pudding with Coconut Cream^(9a)
- Mango & Banana Chia Pudding with Toasted Coconut Flakes^(9a)
- Cinnamon Swirl Overnight Oats with Cream Cheese frosting^(1d, 8)
- Apple Crumble Overnight Oats^(1d, 4, 8, 9a, 9e)



DRINKS

DRINKS

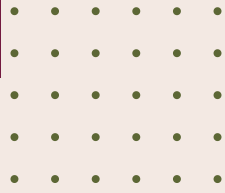
- Ballygowan Sparkling - €1.75
- Ballygowan Still - €1.75
- Coca Cola Can - €1.80
- Diet Coke Can - €1.80
- San Pellegrino Orange - €2.25
- San Pellegrino Blood Orange - €2.25
- San Pellegrino Lemonade - €2.25
- San Pellegrino Lime & Mint - €2.25
- F&B Orange Juice - €2.75
- F&B Grapefruit Juice - €3.25
- Hurst Apple & Elderflower Kombucha - €4.50
- Hurst Fiery Ginger Kombucha - €4.50
- Hurst Plum & Pear Kombucha - €4.50
- Hurst Wild Berry Kombucha - €4.50

All beverage prices are inclusive of deposit return scheme charges

WINE & CHAMPAGNE

Ask us about the perfect bottles with which to toast and enjoy.





Celebration Cakes

Rectangle Cakes

CHOCOLATE MARQUISE^(1a,4,7,8)

A layered cake with whipped chocolate mousse and thin chocolate sponge, finished with a shiny chocolate glaze and garnished with fresh raspberries.

RED VELVET^(1a,4,8)

Two vibrant sponges filled and covered with cream cheese frosting. Garnished with fresh berries.

Small - €47 - 16cm x 20cm - **Large** - €60 - 16cm x 28cm

Round Cakes

VICTORIA SPONGE^(1a,4,8)

Two light and airy sponges – sandwiched with berry jam, your choice of fresh cream OR buttercream, and garnished with fresh berries.

FLOURLESS CHOCOLATE CAKE (€48)^(4, 7, 8)

This gluten friendly cake is light yet full of chocolately goodness. Topped with fresh raspberries.

VEGAN SPONGE (€48)^(1a,1d,7)

A plant-based take on our Victoria sponge, decorated with vegan buttercream and garnished with fresh berries.

Small - €47 - 20cm - **Large** - €60 - 28cm





Allergens Guide

All our products are prepared in a kitchen that handles the 14 major allergens, including gluten, milk, eggs, nuts, peanuts, sesame, and soy. While we take care to prevent cross-contamination, we cannot guarantee that our products are completely free from traces of allergens.

1. Cereals containing gluten
 - 1a – wheat
 - 1b – rye
 - 1c – barley
 - 1d – oats
2. Crustaceans
3. Molluscs
4. Eggs
5. Fish
6. Peanuts
7. Soybeans
8. Milk
9. Tree Nuts
 - 9a – almonds
 - 9b – hazelnuts
 - 9c – walnuts
 - 9d – cashews
 - 9e – pecan nuts
 - 9f – Brazil nuts
 - 9g – pistachio nuts
 - 9h – macadamia or Queensland nuts
10. Celery
11. Mustard
12. Sesame seeds
13. Sulphur dioxide and sulphites
14. Lupin

