EGANHOSPITALITY GROUP

Premium Event & Bespoke Catering

Gala Dinner Menu

Tel: 01 645 4147
sales@eganhospitality.ie
www.eganhospitality.ie A3 Canal Bank, Hume Avenue, Parkwest Ind. Estate. Dublin 12

Welcome to the Egan Hospitality Gala Dinner Menu Selections 2026

We are delighted to present our curated Gala Dinner Menu for 2026 a celebration of Irish provenance, seasonal ingredients, and exceptional culinary craft.

Your guests are invited to select:

- One Starter
- Two Main Courses
- One Dessert

Why not elevate the experience even further by adding a Soup Course, a Cheese Course, or a refreshing Sorbet Intermezzo

For guests who prefer plant-based options, we offer beautifully crafted vegan and vegetarian dishes throughout the menu, ensuring every palate is catered for with care and creativity.

Please feel free to explore the selections within — each dish designed to bring the very best of Irish hospitality to your event.

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DRINKS RECEPTION CANAPES

VEGETARIAN/VEGAN PLANT

CHOOSE 6

Smoked Salmon Blini
with wasabi caviar pearls (cold)

Pear and Prosciutto Crisp (GF)
with Gorgonzola and Wild Rocket (cold)

Mini Steak Sandwich
with Horseradish, Rocket and Focaccia (cold)

Truffled Goats Cheese (V)(GF)
(cold)

Shot of Chilled Gazpacho(V)(GF)
with Parmesan Croute (cold)

Skewer of Salmon (GF)
with salsa Verde dip (cold)

Wild Mushroom Tarts (V)(GF)
with Enoki Mushroom Truffle and Sea Salt (cold)

Courgette discs (GF)
with Avocado Smash and Wilted Cherry Tomato (cold)

Black Olive Tapenade (GF)
on cranberry and crisp (cold)

Vegan Blini
with Rose Water Hummus, Candied Beetroot (cold)

Basil Arincini
with Pesto Veganaise (hot)

Beetroot and Oyster Mushroom Crostini
(hot)

Shot of Gazpacho Chilled Soup (GF)

Vegan Spinach Artichoke Cups
(gluten, garlic)

Buffalo Quinoa Balls
(garlic, chilli)

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STARTERS

Clare Island Salmon Mosaic

Citrus-cured salmon, pickled Dublin Bay vegetables, dill emulsion, Aran Island seaweed crisp

kcal: 410 CO_2e: ~0.85 kg allergens: FISH, GLUTEN (wheat), SULPHITES

Wine pairing: Albariño, Rías Baixas – bright citrus and saline notes complement the cured salmon and seaweed.

Roast Atlantic Scallops with Irish Apple & Brown Butter

Pan-seared scallops, Armagh apple purée, hazelnut crumb, winter herbs

kcal: 380 CO_2e: ~1.10 kg allergens: MOLLUSCS, NUTS (hazelnut), MILK

Wine pairing: Chablis Premier Cru – mineral, clean acidity to balance the sweetness of scallops and apple.

Wild Mushroom & Knockanore Cheddar Tartlet

Caramelised shallots, thyme, truffle cream, micro sorrel

Wine pairing: White Burgundy (Chardonnay) – buttery texture and subtle oak echo the earthy mushrooms and cheddar.

kcal: 460CO_2e: ~0.70 kg allergens: GLUTEN (wheat), MILK, EGG

Slow-Cooked Irish Pork Belly with Celeriac & Bramley Apple

Crisp pork belly, celeriac remoulade, Armagh apple gel, crackling shard

Wine pairing: Pinot Noir, Marlborough – soft tannins and red fruit cut through the richness of the pork.

kcal: 520 CO_2e: ~1.25 kg allergens: MUSTARD, MILK

Heritage Beetroot & St. Tola Goat's Cheese Salad

Roast and pickled beetroot, whipped goat's cheese, toasted Wicklow walnuts, winter leaves

Wine pairing: Sancerre (Sauvignon Blanc) – crisp acidity and herbal notes complement the goat's cheese and beetroot.

kcal: 322 CO_2e: ~0.35 kg allergens: MILK, NUTS (walnut)

Connemara Smoked Duck Breast with Spiced Pear

Smoked Irish duck, mulled pear, winter greens, toasted barley crumb

Wine pairing: Rioja Reserva – warm spice, soft oak, and red fruit pair beautifully with smoked duck and pear.

kcal: 450 CO_2e: ~1.80 kg allergens: GLUTEN (barley)

CHOOSE A SORBET OR SOUP COURSE

SORBETS ~SOUPS

Irish Root Vegetable & Barley-Free Broth

Carrot, parsnip, turnip, fresh herb

Rich in fibre, naturally sweet vegetables

Calories: ~640 kcal Allergens: None

Roasted Butternut Squash & Apple Soup

Velvety texture with a hint of Irish cider apple

Calories: ~760 kcalCO_2e: ~2.4 kg

Wild Mushroom & Thyme Velouté

Earthy mushrooms, fresh thyme, oat cream

Allergens: Oats (GF certified)

Calories: ~760 kcal CO_2e: ~2.4 kg

Spiced Lentil & Tomato Soup

Slow-cooked lentils, tomato, cumin, coriander

Protein-rich, hearty and warming

Calories: ~760 kcalCO_2e: ~2.4 kg

Vegetarian Options

Cream of Celeriac & Leek Soup

Silky blend with a touch of Irish rapeseed oil

Allergens: Milk (can substitute plant-based cream)

Calories: ~760 kcalCO_2e: ~2.4 kg

Garden Pea & Mint Soup

Vibrant green peas, fresh mint, light vegetable stock

Allergens: None

Calories: ~760 kcalCO_2e: ~2.4 kg

Wexford Strawberry & Wild Mint Sorbet

Sweet Wexford strawberries lifted with fresh garden mint. Allergens: None

Calories: ~110 kcal

Rhubarb & Ginger Sorbet

North Dublin rhubarb with a warming ginger kick. Allergens: None

Calories: ~110 kcal

Raspberry & Wild Rose Sorbet

Bright raspberries infused with delicate wild rose petals. Allergens: None

Calories: ~110 kcal

Sea Buckthorn & Orange Sorbet

Atlantic coast sea buckt

horn berries with citrus for balance. Allergens: None

Calories: ~110 kcal

Elderberry & Apple Cider Sorbet

Rich elderberries sharpened with a splash of Irish cider. Allergens: None

Calories: ~110 kcal

Wild Blueberry & Lemon Sorbet

Irish bilberries (fraochán) with a clean citrus edge. Allergens: None

Calories: ~110 kcal

Garden Herb & Lime Sorbet

Basil, mint, and parsley — a green, refreshing, chef-driven option. Allergens: None

Calories: ~110 kcal

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MAIN COURSE

CHOOSE 1

Silent vegetarian and vegan option provided at event

Slow-Braised Irish Beef Short Rib
Colcannon mash, roast heritage carrot, smoked bacon crumb, rich red wine jus
Wine pairing: Bordeaux – Left Bank Cabernet Blend
Structured tannins and dark fruit stand up to the richness of slow-braised beef.
kcal: 880 CO_2e: ~4.50 kg allergens: MILK

Roast Atlantic Hake with Rope-Grown Mussels
Buttered leeks, crushed winter potatoes, mussel velouté, lemon rapeseed oil
Wine pairing: Muscadet Sèvre et Maine Sur Lie
Crisp, mineral, and saline — perfect with hake and mussels.
kcal: 690 CO_2e: ~1.70 kg allergens: FISH, MOLLUSCS, MILK

Wicklow Lamb Rump with Rosemary & Garlic
Parsnip purée, confit shallot, crispy kale, lamb jus
Wine pairing: Rioja Reserva
Warm spice and soft oak complement the lamb's sweetness.
kcal: 820 CO_2e: ~4.10 kg allergens: MILK

Free-Range Chicken Supreme from Co. Monaghan
Barley risotto, smoked bacon, winter greens, thyme jus
Wine pairing: Chardonnay – Côte de Beaune
Creamy texture and subtle oak pair beautifully with chicken and barley.
kcal: 760CO_2e: ~2.20 kg allergens: GLUTEN (barley), MILK

Wild Mushroom & Knockanore Cheddar Wellington (V)
Roast squash, caramelised onion, truffle cream, herb salad
Wine pairing: Pinot Noir – Burgundy
Earthy notes echo the mushrooms and balance the richness of the pastry.
kcal: 720 CO_2e: ~0.95 kg allergens: GLUTEN (wheat), MILK, EGG

Pan-Roasted Connemara Duck Breast
Spiced red cabbage, fondant potato, blackberry jus
Wine pairing: Garnacha – Campo de Borja
Juicy red fruit and soft tannins complement duck and winter berries
kcal: 790CO_2e: ~2.80 kg allergens: MILK

Burratta Agnolotti,
Semi dried heritage tomatoes, pecorino cheese, aged balsamic, olive oil purple basil cress(dairy,garlic)

Roasted Cauliflower, Jerusalem artichoke and pomegranate salad
Roasted pumpkin seeds, micro herbs emulsion olive oil
Wine parings for both based same as main choice of starter wines

DESSERTS

Warm Armagh Apple & Oat Crumble
Stewed Armagh Bramley apples, toasted Irish oats, cinnamon, vanilla bean custard
kcal: 540 CO_2e: ~0.55 kg allergens: GLUTEN (oats/wheat), MILK

Sticky Toffee Pudding with Irish Whiskey Caramel
Medjool date sponge, Bushmills caramel sauce, honeycomb, whipped cream
kcal: 680 CO_2e: ~0.85 kgallergens: GLUTEN (wheat), MILK, EGG

Baileys Chocolate Mousse with Hazelnut Praline
Rich dark chocolate mousse, Baileys cream, toasted Wicklow hazelnuts
kcal: 610 CO_2e: ~1.00 kg allergens: MILK, EGG, NUTS (hazelnut)

Mulled Winter Berry Pavlova
Crisp meringue, spiced berry compote, Glenisk vanilla cream, orange zest
kcal: 420 CO_2e: ~0.40 kg allergens: EGG, MILK

Irish Pear & Almond Tart (GF option available)
Poached Conference pear, almond frangipane, Achill sea salt caramel
kcal: 480 CO_2e: ~0.45 kgallergens: NUTS (almond), MILK, EGG

Cashel Blue & Walnut Cheesecake
Savory-sweet cheesecake with Cashel Blue, candied walnuts, fig and port reduction
kcal: 520 CO_2e: ~0.70 kg allergens: MILK, NUTS (walnut), GLUTEN (wheat)

All our beef lamb pork and poultry are 100% Irish

All our seafood is line caught and fished in sustainable methods

Our garden-fresh vegetables and fruits are where possible are sourced from Irish farmers and suppliers

Our valued suppliers are Robinson meats, Kish Fish, Keelings

We have taken a mean average of kcal and carbon footprint for a three course dinner

Kcal 1871 per person

Approx co2 used 17.2 kg

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