



Conference & Banqueting Menu Selector

Refreshment Breaks

- Conference Refreshment Breaks
 - Themed Breaks

Lunch Menu Options

- Set Menus
- Buffet Lunch Options
- Lighter Options
- Canapé Menu

Gala Dinner Menu Selector

Wine Menu



Conference Refreshment Breaks

Morning & Afternoon Refreshment Breaks

Freshly Brewed Tea & Ground Coffee	€2.50 pp
Freshly Brewed Tea & Ground Coffee & Biscuits	€3.00 pp
Freshly Brewed Tea & Ground Coffee, Scones & Preserves	€4.00 pp
Freshly Brewed Tea & Ground Coffee Danish	€3.50 pp

Here are some suggestions of “*little extras*” you might like to add to your break

Freshly Baked Homemade cookies	€1.00pp
Assorted Muffins	€1.50pp
Chilled plain & fruit yoghurts	€1.50pp
Hot Chocolate	€2.75pp
Individual Fruit Juices	€2.50pp
Regular & Diet Soft Drinks	€2.55pp
Flavoured Waters Selection	€2.65pp
Fresh Fruit Bowl (Whole Pieces)	€1.50pp



West County Hotel
CONFERENCE & LEISURE

Banqueting Lunch Menu

Menu 1

Choose 1 option from each Course

Homemade Garden Vegetable Soup
infused with Crispy Croutons and fresh cream

Fan of Seasonal Melon
with fruit coulis and a Lemon Sorbet

Crispy Vegetable Samosa
on tossed salad with Szechwan sauce

Escalope of Farmyard Chicken Fillet
served with an Irish Whiskey Cream sauce

Fillet of Sea Trout
cooked in Lemon Butter set on Champ Potato

Home Baked Gammon
served with an Apple and Cider jus

Stir Fry Vegetables
tossed in spices & a Black Bean sauce, served in a filo basket

Medley of Ice Cream
accompanied with a rosette of cream & Chocolate Sauce

Golden Choux Chocolate Profiteroles
filled with Chantilly cream & drizzled with Butterscotch sauce

Exotic Fresh Fruit Salad
presented in a wafer basket with a raspberry coulis

€19.95pp

West County Hotel, Ennis, Co. Clare



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Banqueting Lunch Menu
Menu 2

Choose 1 option from each Course

Dressed Salmon & Crab Salad

served on a bed of mixed leaves with Marie Rose sauce

Chicken & Mushroom Vol Au Vent

tender strips of chicken breast, cooked in a white wine sauce, served in a puff pastry shell

Roast Parsnip Soup

infused with a rosette of curried cream

Sautéed Medallions of Pork

set on an Apple Puree and served with a Calvados sauce

Roast Prime Irish Sirloin Beef

accompanied by red wine & a shallot jus

Duo of Atlantic Salmon & Cod

gently poached duo, served on a bed of champ & coated with a white wine & chive sauce

Roast Stuffed Turkey & Baked Irish Ham

with savoury stuffing, roast jus & served with cranberry sauce

Warm Bramley Apple & Cinnamon Pie

Served with a Creme Anglaise & Chantilly Cream

Black Forest Gateau

Dressed with Rosette of Cream

Homemade Strawberry Cheesecake

with a raspberry coulis

€25.00pp

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Banqueting Buffet Menu – On Request

Banqueting Lighter Options Menu

Option A

Assorted Sandwiches

€3.50pp

Platter of 10

€30.00

Option B

Assorted Sandwiches

Soup of the Day and Roll

Freshly Brewed Tea/Coffee

€7.90pp

Option C

Assorted Sandwiches

Cocktail Sausages

Chicken Goujons

Spring Rolls

Freshly Brewed Tea/Coffee

€8.90pp

Option D

Assorted Sandwiches

Cocktail Sausages

Chicken Goujons

Spring Rolls

Potato Wedges

Freshly Brewed Tea/Coffee

€9.90pp

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Option E

Assorted Sandwiches
Cocktail Sausages
Chicken Goujons
Spring Rolls
Potato Wedges
Spicy Chicken Wings
Freshly Brewed Tea/Coffee
€10.50pp

Option F

Assorted Sandwiches
Cocktail Sausages
Chicken Goujons
Spring Rolls
Potato Wedges
Petite Quiche
Ham & Mushroom Bouchee
Deep Fried Cajun Mushrooms
Freshly Brewed Tea/Coffee
€12.00pp



Banqueting Dinner Menus

Starters

Duo of Seasonal Melon with a plum compote and lemon sorbet	€5.50
Chicken & Mushroom Vol Au Vent tender strips of breast of chicken cooked in white wine with sliced mushrooms & cream served in a pastry shell	€6.95
Fresh Herb And Seafood Potato Cake filled with Tiger Prawns & Crabmeat, with a lemon & thyme sauce	€9.95
Caesar Salad with garlic croutons & parmesan shavings	€6.50
Warm Salad of Smoked Chicken served with crisp leaves, croutons & a pine nut dressing	€7.25
Smoked Duck Spring Roll served with seasonal leaves & a sweet chilli dressing	€7.50
Warm Chicken & Vegetable Filo Parcel chicken fillet tossed with bean sprouts & mushrooms infused with a satay sauce, baked in a filo parcel served with a tomato salsa	€7.00

Banqueting Dinner Menus

Soup Selection

Chicken Consommé Brunoise	€4.00
Homemade cream of Tomato Soup flavoured with Oregano	€4.50
Fresh Potato & Bacon Soup	€4.50
Fresh Mushroom & Bacon Soup	€4.50
Cream of Carrot & Ginger Soup	€4.50
Potato & Leek Soup with Fresh Chives	€4.50
Cream of Vegetable Soup	€4.50
Homemade Seafood Chowder	€5.95
Roast Parsnip Soup Infused with a Rosette of Curried Cream	€4.50

All soups are made from fresh stocks daily

Sorbet Selection

Passion Fruit Sorbet	€3.50
Lemon Sorbet	€3.50
Rich Orange Sorbet	€3.50



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Banqueting Dinner Menus

Main Course Selection

Roast Rack of Burren Lamb

baked with a herb crust, served with a rosemary and thyme jus €24.95

Roast Sirloin of Prime Irish Beef

accompanied by red wine & shallot jus €18.50

Supreme of Chicken

breast of farmyard chicken pan-fried, filled with a smoked ham & crab stuffing accompanied by a mustard seed sauce €16.50

Roast Leg of Lamb

served with Rosemary & Madeira jus €16.95

Sautéed Medallions of Pork

set on an Apple Puree served with a Calvados sauce €15.95

Roast Stuffed Turkey and Ham

traditional roast turkey with glazed Limerick Ham, savoury stuffing, roast jus and served with a Cranberry sauce €14.95

Poached Fillet of Fresh Salmon

cooked in a court bouillon, served with a lobster & shrimp sauce €16.95

'Slow Roast' Half Duckling

complimented with an apple & raisin stuffing & roast Jus €25.50

Duo of Atlantic Salmon & Cod

gently poached duo served on a bed of champ & coated with a white wine & chive sauce €17.50

Pan Fried Fillets of Sea Bass

drizzled with a lemon Beurre Blanc €18.50

Risotto of Butternut Squash

topped with fresh Asparagus spears drizzled with a Basil oil €14.00

Baked Stuffed Mushroom Cap

filled with cream cheese accompanied with a sundried tomato essence €13.50

When introducing a Choice Menu a surcharge of €3.00pp will apply

West County Hotel, Ennis, Co. Clare

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Banqueting Dinner Menus

Vegetable Selection

Buttered Broccoli	€3.00
Cauliflower au Gratin	€3.00
Glazed Baton Carrots	€2.50
Puree of Carrots & Parsnips	€2.50
Sauté Green Beans	€2.50

Potato Selection

Creamed Potatoes	€2.00
Champ / Colcannon	€2.00
Roast Fondant Potato	€2.00
Boiled Potatoes	€2.00
Baked Potatoes	€2.00
Croquettes	€2.00
Dauphinoise - chopped potatoes oven cooked in a creamy garlic sauce	€2.00
Boulangere – thinly sliced potatoes and onions oven cooked in a vegetable stock	€2.00

Banqueting Dinner Menus

Desserts

Golden Choux Profiteroles Filled with Fresh Cream served with a warm Belgian chocolate sauce	€5.95
Chocolate Chip & Irish Mist Cheesecake served with a duo a fresh fruit coulis	€6.25
The Classic “Flame Baked Alaska” served with a Wild Berry compote	€6.95
Warm Bramley Apple & Cinnamon Pie served with a crème Anglaise & Chantilly cream	€5.50
Banoffee Pie with chantilly cream & butter scotch sauce	€5.70
Symphony of our Chefs Desserts cheesecake, profiteroles & ice cream served in a tuille basket	€7.00
Exotic Fresh Fruit Salad served in a wafer basket with a raspberry coulis	€5.95

Tea Coffee Selection

Tea or Coffee	€2.00
Baileys Coffee	€5.00
Irish Coffee	€5.00
Tia Maria Coffee	€5.00



Banqueting Wine Menus

Here at the West County Hotel we have tasted many wines from around the world and may we suggest the following.

France

Fleur de Vigne Rouge, Barton & Guestier €15.95
powerful, red-berry bouquet, soft and well balanced on the palate

Fleur de Vigne Blanc, Barton & Guestier €15.95
intense, fruity nose, supple and well balanced on the palate, crisp and fresh.

Chile

Sauvignon Blanc, Siete Soles €16.95
a harmonious blend of fresh fruit flavours and acidity

Cabernet Sauvignon Siete Soles €16.95
it is soft and smooth with good fruity flavours and easy to drink.

Spain

Viura Condesa de Leganza €17.95

Temprillan Condesa de leganza €17.95

Australia

Semillion Chardonnay, Wildcoast €18.95
citrus fruits with the touch of vanilla balanced, this wine has substance and warmth and reveals notes of white fruit

Shiraz Carbenet, Wildcoast €18.95
ruby red intense and clear. Notes of spice cherry blackcurrants, liquorices and light wooded. Round wine with soft tannins and good persistence



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Sparkling Wine and Champagne

Prosecco

N.V €20.95

the bouquet is fresh and citrus in flavour

J Leomine Champagne

N.V €59.95

by being allowed to mature slowly and over a long period of time, Laurent Perrier non vintage champagne offers consistently good quality.