

HH
HARCOURT
BAR & GARDEN

HARCOURT BAR & GARDEN *Christmas* BROCHURE

For more information please contact

✉ bookings@harcourtbar.ie

☎ Tel: 01 476 4682





SHARED PLATTER PACKAGE

This Package is Best Suited for Groups Looking to Celebrate the Festive Season in Style with Finger Food! (Informal)

Gourmet

(€23.95 per person):

Glass of Bubbly Upon Arrival

Gourmet Finger Food

Allocated Area

Live DJ



Premium

(€28.95 per person)

Glass of Bubbly Upon Arrival

Gourmet Finger Food

Premium Finger Food

Allocated Area

Live DJ

Our Finger Food Options:

1- Gourmet Finger Food

Worcestershire Glazed Cocktail Sausages

|1|4|

Spicy Chicken Wings

|1|4|

Vegetable Spring Rolls

|3|6|5|1|12|11|

Sweet Potato Fries

|1|3|10|



2 - Premium Finger Food

Mini Angus Sliders

|1|3|7|10|12|

Chicken Goujons

|1|3|7|10|12|

Filo Prawns

|1|2|3|12|

Hummus & Pitta Bread

|1|6|11|

Terms & Conditions Apply



PRIVATE BOWL DINING PACKAGE

This Package is Best Suited for Groups Looking to Celebrate the Festive Season with Our New, Exclusive Bowl Dining Experience! (Informal)

Available for Groups of 50 or More for Private Events.

Package Can be Available for Groups of Less than 50 People Subject to Room Hire and Minimum Spend.

Area's Private up to 11pm.

Sunday to Wednesday - €55 per person

Thursday to Saturday - €59 per person

This Exclusive Package includes:

Glass of Bubbly Upon Arrival

Three Cold Canapés Per Person

Tandoori Chicken, Bruschetta and Smoked Salmon

Two Bowls Per Person

Mixture of Both Seating & Standing

Mini Dessert Selection

** Two small portions of your pre-chosen dishes are served in bowl dining format*



Our Bowls Options:

(Choose Two Options)

Festive Turkey/Ham Croquettes, Creamed Potatoes, Corn
Purée Sprouts, Turkey Jus.

Hoisin Pork Belly & Stir-Fry Soba Noodles, Sesame Seeds.
Chicken Thai Green Curry, Lemon Grass, Coconut Cream
and Boiled Rice.

Mexican Chilli Beef, Red Chilli, Coriander, Sour Cream,
Wild Rice.

Vegan Bowl:

Chilli Vegetables, Red Beans & Corn, Wild Rice



-1900-

*Nineteen Hundred
Bistro*

1900 Bistro

CHRISTMAS BROCHURE

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-1900-

Nineteen Hundred

Bistro

Lunch Event

Dine In The Restaurant

3 courses €45 per person

Takeover The Whole Restaurant

Available to groups of 65 people or more for private events.

Private Dining available subject to Room Hire or Minimum Spend.

1 Choice Starter, 2 Choice Main, 1 Choice Dessert

€55.00 PER PERSON*

2 Choice Starter, 2 Choice Main, 1 Choice Dessert

€65.00 PER PERSON*



Dinner Event

Dine In The Restaurant

3 courses €65 per person

Takeover The Whole Restaurant

Available to groups of 65 people or more for private events.

Private Dining available subject to Room Hire or Minimum Spend.

1 Choice Starter, 2 Choice Main, 1 Choice Dessert

€55.00 PER PERSON*

2 Choice Starter, 2 Choice Main, 1 Choice Dessert

€65.00 PER PERSON*



-1900-

Lunch Menu

STARTER

SOUP OF THE DAY

Served With Brown Soda Bread

CLASSIC CAESAR SALAD

Cos Lettuce, Croutons, Pancetta, Garlic Croutons, Soft Boiled Egg, Caesar Dressing, Parmesan |1.a|3|4|7|10

WILD MUSHROOM ARANCINI

Mozzarella, Cream Spinach & Vino Bianco, Parmesan Tuille

CHICKEN LIVER PARFAIT

Rhubarb & Strawberry Compote, Toasted Sour Dough

MAINS

MANOR FARM CHICKEN SUPREME

Seared Chicken Supreme, Mushroom Duxelles, Potato Gratin, Smoked Bacon, Pearl Onions, Mustard Aioli, Chicken Jus |1.a|3|7|

WILD STONE BASS

Pan Fried Stone Bass, Clams, Chorizo, White Beans, Fennel & Citrus Fricassé |7|9|

TRADITIONAL TURKEY & HAM

Free Range Turkey Steak, Chestnut & Girolle Stuffing, Honey Glazed Ham, Baby Potatoes, Roast Veggies, Brussels Sprout & Turkey Jus |1.a|7|9|

18 HOURS SLOW BRAISED BEEF

Butter Milk Mash Potatoes, Confit Carrots, Roast Cauliflower, Daube Sauce |7|9|

SHORT GRAIN RISSOTO (V)

Butternut Squash Velouté, Chanterelle, Celeriac Chips, Vegan Parmesan |7|

(Additional Sides €5 Supplement)

DESSERT

DESSERTS ASSIETTE

CHRISTMAS PUDDING, Brandy Crème Anglaise |1.a|3|7|12|

SALTED CARAMEL CHOCOLATE, Mascarpone Crème Chantilly |1.a|3|7|8b|

CHEESECAKE, Honeycomb Crumbs, Fresh Berries |1.a|3|7|8a, b|



-1900-

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TRADITIONAL TURKEY & HAM

Free Range Turkey Steak, Chestnut & Girolle Stuffing, Honey Glazed Ham, Baby Potatoes, Roast Veggies, Brussels Sprout & Turkey Jus |1a|7|9|

10 OZ DRY AGED SIRLOIN STEAK (€10 SUPPLEMENT)

Served with Mash, Sauté Mushroom & Spinach, Pont Neuf Potatoes
Choice of Sauce: |Peppercorn Sauce | Garlic Butter |
|1a|3|7|

SHORT GRAIN RISSOTO (V)

Butternut Squash Velouté, Chanterelle, Celeriac Chips, Vegan Parmesan |7|

(Additional Sides €5 Supplement)

DESSERT

DESSERTS ASSIETTE

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SALTED CARAMEL CHOCOLATE, Mascarpone Crème Chantilly |1a|3|7|8b|
CHEESECAKE, Honeycomb Crumbs, Fresh Berries |1a|3|7|8a, b|



BLACK DOOR

CHRISTMAS BROCHURE

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