



THE BREHON
HOTEL & SPA

THE BREHON HOTEL & SPA CHRISTMAS CORPORATE MENUS '26

Each option is designed to provide a seamless and enjoyable evening, allowing you and your guests to simply relax and enjoy the occasion.

CHRISTMAS

Menu

WELCOME DRINK & THREE COURSE MEAL · €52
WITH WINE PAIRING · €77

WELCOME DRINK

Served at the table upon arrival

A glass of Mulled wine

APPETISER

Pressed ham hock & parsley terrine

Piccalilli gel, toasted brioche, wholegrain mustard emulsion

Roast celeriac velouté

truffle crème fraîche, hazelnut crumb, chive oil

MAIN COURSE

Free range turkey ballotine

Chestnut & sage stuffing, fondant potato, caramelised Brussels sprouts, pancetta crumb, rich turkey jus

Pan roasted Atlantic hake

brown shrimp beurre noisette, wilted spinach, smoked leek, saffron potatoes

DESSERT

Dark chocolate & clementine delice

clementine gel, cocoa nib tuile, gold leaf finish

Tea, coffee & mini Christmas cake bonbons

DELUXE

Menu

WELCOME RECEPTION & THREE COURSE MEAL · €65
WITH WINE PAIRING · €90

WELCOME RECEPTION

Served in a semi private space

A glass of wine, pint or any mineral & two canapés

Warm spiced eggnog velouté

nutmeg foam, brandy essence, brioche crumb

Crispy turkey croquette, cranberry gel, sage aioli

APPETISER

West Coast crab & apple salad

compressed apple, fennel, citrus gel, brown bread crisp

Jerusalem artichoke soup

truffle oil, mushroom duxelles, sourdough shard

MAIN COURSE

Herb-crusted rack of Irish lamb

fondant potato, roasted root vegetables, rosemary jus

Roast cod loin

Champagne velouté, caviar, braised leeks

DESSERT

Mulled wine poached pear

vanilla mascarpone, spiced syrup, almond tuille

Tea, coffee & mini Christmas cake bonbons

ALL PRICES ARE PER PERSON | WELCOME RECEPTION LOCATION MAY VARY DEPENDING ON AVAILABILITY AND SIZE OF THE GROUP