



Law Society of Ireland

Hospitality menu packages



Blackhall Place

For bookings contact
Andrew Roberts
Compass Group
016724922

Breakfast

Continental Breakfast

Fruit and Nut Muesli

Fruit Yoghurt

Seasonal Fruit Kebabs

Homemade Croissants, Freshly Baked Mini Pastries, Pain aux Chocolate

Freshly Squeezed Orange Juice

Freshly Brewed Tea and Ground Coffee (including Decaffeinated)

€11.50 per person

Full Irish Breakfast

Grilled Irish Bacon,

Cumberland Pork Sausages,

Black Clonakilty Pudding,

Slow Roasted Plum Tomatoes,

Sauté of Forest Mushrooms

Free Range Scrambled Egg on Toast

Homemade Croissants, Freshly Baked Mini Pastries, Pain aux Chocolate

Freshly Squeezed Orange Juice

Breakfast Tea & Ground Bean Coffee

Freshly Brewed Tea and Ground Coffee (including Decaffeinated)

€16.50 per person

Light Breakfast

Scottish Smoked Salmon, Lemon Juice and Cracked Black Pepper

Sublime Scrambled Egg

Artisan Bread Selection

Individual Pots of layered Fruit Compote, Granola and Yoghurt

Sliced Seasonal Fruits

Freshly Brewed Tea and Coffee (including Decaffeinated)

€13.50 per person

For bookings contact
Andrew Roberts
Compass Group
016724922

Refreshments

Ground Bean Coffee and Fair-trade Herbal Teas €2.00

Ground Bean Coffee and Fair-trade Herbal Teas and Biscuits €2.80

Why not add something different to your breaks with any of the following, which are available at any time during the working day?

Mineral Water (250ml) €1.65

Fruit Juice (per litre) €3.95

Home Baked Mini Danish Pastries €1.25

Home Baked Mini Croissants €1.25

Home Baked Mini Muffins €1.25

Warm Fruit Scone with Berry Compote & Whipped Cream €2.25

Afternoon Tea Selection: Chocolate and Hazelnut

Brownies, Mini Lemon Cheesecakes, Iced Carrot Cake Slices,
Mini Scones with Raspberry Jam & Clotted Cream €4.25

Fresh Fruit Smoothies €3.00

Whole Fresh Fruit Bowl
Small €6.00
Large €12.00

For bookings contact
Andrew Roberts
Compass Group
016724922

Working Lunches

Sandwich Selection

To offer variety our sandwich selection changes daily. Here is a sample:

Roasted Ham and Mature Cheddar Cheese served on Thick Crust
Grilled Chicken Breast with Seasonal Greens served on Bloomer or Wholemeal
Tuna, Scallion and Cucumber served on Wholemeal
Irish Sirloin of Beef, Horseradish Cream & Wilted Spinach, Red Onion Jam
Rocket, Brie Cheese, Cranberry Relish, Bell Pepper on Sliced Baguette

Kettle Chips (v)

Fresh Fruit Bowl

€7.50 per person
(Including Still and Sparkling Mineral Water and Fruit Juice)

Gourmet Open Sandwiches

To offer variety our sandwich selection changes daily. Here is a sample:

Oaked Smoked Salmon with Red Onion & Herbed Cream Cheese on Brown
Grilled Breast of Chicken, Sweet Onion Mayonnaise, Crispy Bacon & Brie Cheese on
Sun-dried Tomato Bread
Roasted Pepper, Hummus & Goats Cheese topped with Basil Pesto
on Focaccia
Roasted Beef, Horseradish Crème Fraiche and Dressed Rocket Leaf
on Toasted Ciabatta

Kettle Chips (v)

Fresh Fruit Bowl

€10.50 per person
(Including Still and Sparkling Mineral Water and Fruit Juice)

Accompaniments or Optional Extras;

Selection of Irish farm house cheese served with grapes and Irish oat cakes
€3.00 per person

Bowl of Soup
€2.25 per person

Antipasto Plate
€3.00 per person

For bookings contact
Andrew Roberts
Compass Group
016724922

Italian Antipasto Working Lunch

For 10 – 60 people

An interactive lunch designed for delegates to build their own sandwiches.

Ciabatta and Flavoured Focaccia Breads with:

Cured Italian Meats
Sliced Plum Tomatoes
Sliced Cucumber
Grilled Mixed Peppers
Buffalo Mozzarella
Mixed Olives
Grilled Aubergine
Sun Blush Tomatoes
Grilled Courgette
Roasted Portobello Mushrooms

Served with:

Caesar Dressing
Pesto Mayonnaise
Basil Oil
Rocket and Mixed Leaves

Platter of Freshly Sliced Fruits

€13.50 per person

(Including Still and Sparkling Mineral Water and Fruit Juice)

Accompaniments or Optional Extras;

Selection of Irish farm house cheese served with grapes and Irish oat cakes

€3.00 per person

Bowl of Soup

€2.25 per person

For bookings contact
Andrew Roberts
Compass Group
016724922

Hot Buffet Lunch Menus

Menu A

Herb Crusted Lamb Cutlets, Fondant Potatoes & Sauce Vierge
Butter Roasted Supreme of Salmon, Spring Greens & Saffron Cream
Roast Aubergine Parcels of Haloumi, Spinach and Almonds with Warm Cherry Tomato and
Caper Salsa
Cucumber, Mint and Cumin Salad
Char grilled Mediterranean Vegetables with Oregano Dressing
Classic Waldorf Salad
A Selection of Freshly Baked Breads

Chocolate & Cherry Delice served with Honeycomb
Glazed Fruit Tartlet, Vanilla Bean Cream
Freshly Brewed Tea/ Ground Bean Coffee

€50.00 per person

Menu B

Slow Braised Rump of Beef Glazed with Green Pepper Corn Sauce
Supreme of Chicken Wrapped in Parma Ham finished with a Tarragon and Mushroom Sauce
Asparagus and Baby Spinach Risotto with Parmesan Cheese (Vegetarian Option)
BBQ Potato Salad with Artichoke Hearts in a Creamy Mustard Dressing
Poached Salmon and Pasta Salad with Rocket Pesto
A Selection of Freshly Baked Breads

Chocolate Mocha Tart, Berry Compote and Crème Fraiche
Baked Apple and Blackberry Pie, Vanilla Cream and Lemon Anglaise
Freshly Brewed Tea/ Ground Bean Coffee

€40.00 per person

Menu C

Free Range Tandoori Chicken, Pilaf Rice, Riata, Mango Chutney
Sweet and Sour Pork Cutlets with Stir Fried Vegetables
Asparagus, Spinach and Wild Mushroom Frittata (Vegetarian Option)
Moroccan Orange and Radish Salad
Three Way Cabbage Coleslaw
A Selection of Freshly Baked Breads

White Chocolate Pistachio Mousse, Raspberry Compote
Seasonal Fruit Salad
Freshly Brewed Tea/ Ground Bean Coffee

€35.00 per person

For bookings contact
Andrew Roberts
Compass Group
016724922

Hot Buffet Lunch Menus

Menu D

Slow Braised Beef and Green Pepper Stroganoff with Pearl Onions, Shitake Mushrooms and Pilaf Rice

Vegetarian Lasagne topped with Smoked Cheddar served with Garlic & Herb Bread

Italian Style Bean Salad with Mozzarella, Sun dried Tomatoes and Olives

A Selection of Freshly Baked Breads

Lemon Tart served with a Lemon Anglaise

Freshly Brewed Tea/ Ground Bean Coffee

€30.00 per person

Menu E

Roasted Chicken, Wild Mushrooms, Creamy Tarragon Sauce

Lemon Scented Rice, Slow Roasted New Potatoes

A Selection of Freshly Baked Breads

Seasonal Fruit Salad

Freshly Brewed Tea/ Ground Bean Coffee

€25.00 per person

For bookings contact
Andrew Roberts
Compass Group
016724922

Buffet menus

Bowl Food Menus

For 15-60 persons

Our hand held "Bowl Food" compliments your lunch by giving a little more to the hungry delegate.

Bowl Food Menu A

Grilled Bacon, Caesar Salad, Shaved Parmesan.
Italian Meat Balls tossed in Linguine, Tomato & Basil
Thai Red Chicken Curry, Citrus Pilaf
Salmon and Cod Fish Cakes, Lemon & Caper Chutney

Vanilla Crème Brulee
Lemon Tart with Raspberry Sorbet

€19.50 per person

Bowl Food Menu B

Braised Beef Cottage Pie, Sweet Potato Mash.
Chicken Tikka Masala with Spring Onion Rice.
Stir Fried Tiger Prawns, Asian Soba Noodle Salad
Potato and Herb Gnocchi, Marinated Tomatoes, Mozzarella

Baileys and Orange Chocolate Mousse
Lemon Posset

€21.50 per person

Bowl Food Menu C

Cocktail of Seafood Paella
Fillet of Beef Mignon, Horseradish Creamed Puree.
Sweet and Sour Pork, Glazed Vegetables
Blue Cheese and Walnut Risotto

Champagne and Lime Sorbet
Irish Strawberry Mille Feuille, Strawberry Ice Cream

€23.50 per person

For bookings contact
Andrew Roberts
Compass Group
016724922

Canapé Receptions

Canapés are the perfect signature to any event, whether served prior to lunch, dinner or at a drinks reception. The selection below combines both tradition and innovation in a bid to excite and complement your party.

Choose eight pieces hot or cold or request 'chef's choice'

€20.00 per person

Minimum 10 people

Cold Canapés

- Char-Grilled Asparagus Wrapped in Italian Ham
- B.L.T. on Mini Toast
- Bocconcini, Olive and Cherry Tomato Skewers with Basil Pesto
- Onion Marmalade and Semi Sun Dried Tomato Brochette
- Smoked Salmon, Dill Crème Fraiche Blini
- Chorizo Taquitos, Chilli Tomato Salsa
- Salmon Tartare on Mini Toast

Hot Canapés

- Tandoori Chicken on Naan
- Thai Vegetable Spring Rolls, Sweet Chilli Dip
- Baby Sausages with Mustard and Honey Glaze
- Fillet Mignons, Sauce Bearnaise (€2.00 supplement per head)
- Barbecued Duck and Ginger Tartlets
- Tikka Prawns with Cucumber and Chilli Raita
- Wild Mushroom Risotto Cakes

Sweet Canapés

- Shot glass of White chocolate Crème Brulee
- Baileys and Orange Chocolate Mousse

For bookings contact
Andrew Roberts
Compass Group
016724922

Banquet Service

The following dishes offer a delicious selection with which to design your menu. For the perfect balance you will need to consider texture, colour and flavour, as well as seasons & time of dining. Our chefs and managers are on hand to offer you advice on all things leading to a successful menu composition.

Menus are for a minimum of 10 guests

| | |
|---------------|--------|
| Three Courses | €65.00 |
| Four Courses | €75.00 |

First Course

- Pressed Pork and Apricot Terrine, Poached Apples, Fig and Black Pudding Compote
- Smoked Duck & Water Cress Salad, Pickled Red Cabbage, Mango and Kumquat Dressing
- Smoked Haddock Risotto Cake, Spinach, Soft Poached Egg, Hollandaise Sauce
- Chicken & Wild Mushroom Ravioli, Creamy Tarragon & White Wine Sauce, Micro Herb Salad
- Pyramid of Smoked and Fresh Salmon, Roasted Bell Peppers, Quail Egg, Jalapeño, Lime & Coriander Salsa
- Smoked Chicken and Gem Lettuce Salad, Grilled Bacon, Crispy Hens Egg, Aged Parmesan
- Grilled Vegetable and Goats Cheese Terrine, Tomato Bread Crisps, Mesclun Salad, Balsamic Reduction
- Goats Cheese and Wild Rocket Tartlet, Sun Kissed Tomatoes, Aged Balsamico

Sorbets and Soups

- Lime & Champagne Sorbet Shot
- Coconut and Lemon Sorbet
- Butternut Squash & Lemon Grass Soup
- Chilled Tomato Consommé with Asparagus, Peas and Basil
- Mushroom & Chive Soup, Rosemary and Parmesan Cookies
- Roast Plum Tomato and Red Pepper Soup
- Cream of Sweet Potato Soup, Chilli Infusion

For bookings contact
Andrew Roberts
Compass Group
016724922

Main Courses

- Pan Roasted Loin of Lamb, Provençal Vegetables, Mint and Basil Jus
- Pot Roasted Guinea Fowl, Crushed Peas, Pave Potatoes, Madeira Sauce
- Slow Roast Pork Belly, Pomme Fondant, Bavaria Cabbage, Port Jus
- Medallion of Beef Fillet, Truffle Mash, Watercress Puree, Red Wine Jus
(€5.00 supplement pp)
- Roasted Corn-Fed Chicken, Braised Shallots, Baby Carrots, Madeira Truffle Jus
- Pan Fried Fillet of Monkfish wrapped in Parma Ham, Spring Onion and Saffron Crushed Potatoes, Red and Yellow Pepper Confit
- Wild Mushroom, Leek and Artichoke Risotto with Shaved Aged Parmesan and Extra Virgin Olive Oil
- Grilled Yellow Fin Tuna Loin, Baby Leeks, Chorizo, Citrus and Basil Sauce

Desserts

- Apple Parfait with Honeycomb, Bitter Chocolate & Champagne Jelly
- Sticky Toffee Pudding, Butterscotch Sauce, Ginger Ice Cream
- Baileys and Orange Chocolate Mousse, Strawberry Champagne Jelly, Pistachio Ice Cream
- Lemon Crème Brulee, Raspberry Sorbet
- Orange and Raspberry Tart, Chocolate Ice Cream on Tuille
- Toffee and Apple Pudding, Vanilla Custard, Blueberry Ice Cream
- Bitter Chocolate Tart, Coffee Anglaise, Spiced Orange Syrup
- Caramelised Apple Tart Tatin, Vanilla Ice Cream

Please select ONE option from each Course Required

Lunchtime Special

€40.00 per head

Chef's choice

Starter

Main Course

Dessert

For bookings contact
Andrew Roberts
Compass Group
016724922

Barbeque Menus

BBQ Menu A

Char grilled Rib-Eye Burgers with a Sesame Seed Bun and a Selection of Condiments
Rosemary and Black Pepper Pork Sausage with a Mini Baguette and a Selection of
Condiments
Roasted Vegetable and Halloumi Skewers
Selection of Chef's Salads
Summer Dessert
€12.50 per person

BBQ Menu B

Char grilled Rib-Eye Burgers with a Sesame Seed Bun and a Selection of Condiments
BBQ Chilli Sausages with a Mini Glazed Baguette and a Red Onion Compote
Grilled Teriyaki Salmon with Cucumber and Chilli Raita
Roasted Vegetable and Halloumi Skewers
Selection of Chef's Salads
Summer Dessert
€17.50 per person

BBQ Menu C

Char grilled Rib-Eye Burgers with a Sesame Seed Bun and a Selection of Condiments
Rosemary and Black Pepper Pork Sausage with a Mini Glazed Baguette and a Red Onion
Compote
Grilled Teriyaki Salmon with Cucumber and Chilli Raita
Baby Gem Caesar Salad with Grilled Chicken and Shaved Parmesan
Roasted Vegetable and Halloumi Skewers
Chef's House Coleslaw
Mediterranean Penne Pasta Salad
Summer Dessert
€22.50 per person

BBQ Menu D

Tender aged Minute Steak fired to your liking with Maison Butter
Grilled Teriyaki Salmon with Cucumber and Chilli Raita
BBQ Chilli Sausages with Red Onion Compote
Baby Gem Caesar Salad with Grilled Chicken and Shaved Parmesan
Roasted Vegetable and Halloumi Skewers
Char grilled Mediterranean Vegetables with Oregano Dressing
Seasonal Fruit Salad
Chocolate Mocha Tart, Berry Compote and Crème Fraiche
€27.50 per person

For bookings contact
Andrew Roberts
Compass Group
016724922

Catering Booking Policies

Terms & Conditions

When placing your catering order you can expect on-time delivery of a quality product and service from a friendly member of our team

All catering bookings should be emailed to compasscatering@lawsociety.ie

Orders should be received a minimum of 48 hours in advance where possible, and should include a brief description of the event / meeting type and a name for charging purposes.

Orders received with less than 48 hours notice are subject to availability.

Due to food orders, preparation times and staffing, final numbers or any reductions in numbers must be received 48 hours prior to the function or will be charged in full.

Additions to numbers with less than 48 hours will be met wherever possible but not guaranteed.

On occasions where unavoidable last minute requests for catering are made, they will be met wherever possible and are subject to availability, please telephone the catering office directly to ensure the order can be met:
016724922.

For bookings contact
Andrew Roberts
Compass Group
016724922