



Private Dining Dinner Menu

€70 per person

Pre-select 1 dish per course for your guests, €5 supplement for your choice of two main courses

Starters

(choose one)

Seared Foie Gras | Confit Duck Beignet | Apple Purée *(supplement of €6)*
Salmon Gravadlax | Lambay Crab | Pickled Cucumber | Pea Shoot Salad
Pan Seared Scallops | Parsnip Purée | Pickled Baby Vegetables
Crispy Braised Beef Short Rib | Celeriac Remoulade
Goats Cheese | Candied Walnuts | Beetroot | Watercress Salad (V)
Soup | Mushroom & Chestnut | Truffle Oil (V)

Mains

(choose one)

Turbot | Braised Baby Gem Lettuce | Wild Mushroom | Smoked Bacon
Roasted Monkfish | Almond & Herb Crust | Lemon Caper Sauce | Charred Broccoli
Pan Seared Loin of Venison | Red Cabbage | Smoked Plum | Caramelised Parsnip | Crispy Kale
Fillet of Beef | Glazed Carrots | Dauphinoise Potatoes | Braised Rib Sauce
Glazed Duck Breast | Root Baby Vegetables | Squash Purée
Roasted Crown of Turkey & Honey Roasted Ham | Sage Stuffing | Bacon | Brussel Sprouts | Chestnuts | Homemade Cranberry Sauce *(Available in December for Christmas Parties)*
Roasted Butternut Squash Risotto | Sage Butter (V)
Leek & Caramelised Onion Tart | Rocket & Pine Nut Salad (V)

Desserts

with Tea & Coffee

(choose one)

Chocolate Marquise | Sesame Seed Snap
Sticky Toffee Pudding | Vanilla Ice Cream | Caramel Sauce
Apple Crumble | Vanilla Custard
Christmas Pudding | Brandy Butter *(Available in December for Christmas Parties)*
Irish Farm House Cheeses | Chutney | Crackers

Food & Beverage is subject to 12.5% service charge