

GROUP MENUS

SET MENU 1

Chicken Confit Terrine

Served with peach compote and sourdough toast.

or

Wild Mushroom Risotto

Served with baby asparagus and parmesan crisp.

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Summer Berry Sorbet

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Pan-fried Rib-eye Steak

Served with blue cheese stuffed tomatoes, béarnaise sauce and three times cooked chips.

or

Baked Cod

Served with a mustard oatmeal crust and creamed spinach.

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Orange Bread & Butter Pudding

Served with handmade cookies.

or

White Chocolate Mousse

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Freshly Brewed Tea or Coffee

€34.00 per person plus 12.5% service charge.

We source our ingredients locally where possible.

All our beef products are guaranteed Irish for full traceability.

GROUP MENUS

SET MENU 2

Crab Ravioli

Served with citrus and basil sauce.

or

Black Pudding Salad

Served with crispy poached egg.

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Pan-fried Seabream

Served with sautéed baby potatoes and sorrel sauce.

or

Roast Loin of Pork

Served with caramelised red onion, cider sauce and parsnip puree.

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Homemade Fruit Pavlova

or

Lemon Tart

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Freshly Brewed Tea or Coffee

€29.00 per person plus 12.5% service charge.

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SET MENU 3

Cream of Baby Leek & Potato Soup

or

Smoked Salmon Bilinis

Served with lime crème fraîche and caper berries.

or

Smoked Duck Salad

Served with warm baby potatoes and plum compote.

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Fillet of Beef

Served with wild mushroom and port jus.

or

Roast Lamb Cutlets

Served with celeriac mash, rosemary and redcurrant jus.

or

Organic Salmon

Served with cucumber spaghetti and lime and prawn buree blanc.

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Chocolate Tart

or

Orange Crème Brulee

Served with shortbread.

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Freshly Brewed Tea or Coffee

€39.00 per person plus 12.5% service charge.

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