



## PRIVATE LUNCH/DINNER MENU 2016

FOR UP TO 50 GUESTS

### TERRINE OF PORK AND DUCK CONFIT

Onion marmalade, toasted brioche and baby leaf salad ① ② ③

### SOUP OF THE DAY

Please ask your server for today's choice

### CAESAR SALAD WITH LEMON PEPPERED CHICKEN

Caesar dressing, croutons, toasted pine nuts, lardons and parmesan shavings ① ② ③ ⑤

### CRISP BELLY OF IRISH PORK

Mini tart tatin, apple puree and calvados jus ①

### SEASONAL MELON MEDLEY AND PARMA HAM

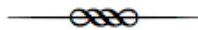
with port wine glaze

### BAKED BOILIE GOATS CHEESE AND SUN-DRIED TOMATO TART

Balsamic syrup and dressed rocket leaves ① ②

### SMOKED SALMON AND VODKA SOURED CREAM

Beetroot puree, salmon caviar, and salad of micro cress ② ③



### ROAST SUPREME OF IRISH FREE-RANGE CHICKEN

Crisp bacon lardons, sautéed spring greens, tarragon jus ②

### SLOW BRAISED NECK OF WICKLOW LAMB

Garlic creamed potatoes, roast parsnip, and rosemary and tomato jus ② ④

### GRILLED SUPREME OF IRISH SALMON

Wild mushroom and garden pea risotto, clam cream sauce ②

### BAKED CITRUS-CRUSTED ATLANTIC COD FILLET

Dill crushed baby potatoes, sun-dried tomato cream ① ②

### BAKED SUPREME OF FREE-RANGE IRISH CHICKEN,

Herb mousse stuffing, Parma ham and red pepper cream ②

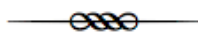
### ROAST FILLET OF KILKENNY PORK

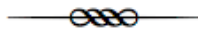
Apricot and prune stuffing, fondant potato, and orange glaze ① ②

### 8OZ IRISH ANGUS BEEF SIRLOIN STEAK

Dauphinoise potato, celeriac remoulade and peppercorn sauce ②

(a €6.00 supplement applies to this dish)





**CHOCOLATE FONDANT TART**  
Pistachio and salted caramel ice cream **1 2 9**

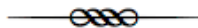
**BAKED PEAR AND ALMOND CRUMBLE**  
Vanilla ice cream **1 2 6**

**HOMEMADE BAILEY'S CHEESECAKE**  
Chocolate sauce **1 2**

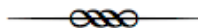
**DARK CHOCOLATE MARQUIS**  
Cherry liquor sauce **1 2**

**PROFITEROLES WITH FRESH CREAM**  
your choice of caramel or chocolate sauce **1 2 6**

**MEDLEY OF DESSERTS**  
(Chef's choice of 3 mini desserts) **1 2**



TEA OR COFFEE



**THREE COURSES, TWO CHOICES PER COURSE, WITH TEA OR COFFEE - €35.00**  
(SUPPLEMENTS MAY APPLY)

**FOUR COURSES, TWO CHOICES PER STARTER/MAINS AND DESSERT, WITH EITHER A  
SOUR OR SORBET COURSE, WITH TEA OR COFFEE - €40.00**  
(SUPPLEMENTS MAY APPLY)

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We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day.  
If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

**Allergens:** **1** Wheat **2** Milk **3** Mustard **4** Celery **5** Egg **6** Almonds **7** Sesame Seed **8** Crustacean **9** Pistachio **10** Walnuts

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