



Private Dining Menu

Starters

- ☼ Smoked Chicken Caesar Salad with crispy bacon & garlic croutons €6.90
- ☼ Goat's cheese Tartlet with roasted pepper & sun blushed tomatoes €6.90
- ☼ Whole roasted Quail stuffed with Moroccan cous-cous and finished with a balsamic reduction €7.90
- ☼ Smoked salmon roulade with dill & lemon scented cream €7.50
- ☼ Thai style beef with crispy greens & sweet chilli soy dressing €7.00
- ☼ Spinach, sun blushed tomato & Goats Cheese filo Parcels, on a pimento coulis €6.20
- ☼ Char Grilled Oriental Chicken on a Lemongrass Skewer with Asian greens €7.00
- ☼ Lightly fried Tiger Prawns wrapped in Kataifi Pastry, Marinated Cucumber & chilli jam €7.00

Soups

€4.10 per person

Mushroom & Thyme

Sweet Potato & Rosemary

Cream of Carrot & Coriander

Tomato & Basil

Seasonal Vegetable & herb

Chicken & Vegetable

Chunky Potato & Leek

Minestrone

Roasted Red pepper & tomato

Carrot & Orange

Roasted parsnip & Cumin

Cream of Chicken

Chicken & Sweetcorn

*Seafood Chowder €5.20

Prices shown inclusive of VAT @ 9%



Main Course

- ⊗ Slow Braised Rump of Lamb with Caramelised Onion and Red Wine Jus on a bed of colcannon €22.50
- ⊗ Pan fried Barbary Duck breast with Caramelised Red Onions peppernata sauce & Sautéed Spinach €21.50
- ⊗ Griddled Sesame Salmon with a soy & chilli glaze, Potato & Spinach Cake topped with Crispy seaweed €22.50
- ⊗ Herb crusted rack of Lamb with a shallot & rosemary demi-glace €23.50
- ⊗ Supreme of Salmon wrapped in proscuito & finished with a citrus salsa €20.90
- ⊗ Roast Cod with Braised lentils & smoked bacon served with creamed Colcannon €20.90
- ⊗ Char grilled Irish Sirloin served with a duchess potato & a shallot roasted garlic demi-glace €22.90
- ⊗ Free-range Chicken supreme filled with a black pudding farce, finished with a thyme scented jus €18.50
- ⊗ Braised Lamb shank served with a roasted tomato & basil scented jus €22.90
- ⊗ Char grilled fillet of Irish Beef served with a wild mushroom ragout €24.50
- ⊗ Oven Baked Chicken Supreme filled with basil & ricotta cheese, finished with a Mediterranean ratatouille €20.50
- ⊗ Pan seared duo of Kangaroo & Ostrich fillet resting on a bed of creamy champ, finished with a blueberry scented jus €25.50

All our meats are quality Irish and locally sourced from the finest purveyors

Prices shown inclusive of VAT @ 9%



À la Carte Desserts

€4.75 per head. The below desserts are served with the dinner party menu.
Maximum 2 choices.

- ✿ Individual Apple & Blackberry Crumble
- ✿ Lemon Citrus Tartlet
- ✿ Chocolate Fondant Sponge
- ✿ Fruit Tartlet
- ✿ Raspberry & Custard Tartlet
- ✿ Seasonal Berry Chantilly Meringue
- ✿ Chocolate & Mandarin Tartlet

All above desserts are delicately garnished with fruit coulis and whipped cream

Prices shown inclusive of VAT @ 9%