



Private Dining Menu

Starters

☼ Smoked Chicken Caesar Salad with crispy bacon & garlic croutons **(1rye,1wh,3,7,11)**



☼ Pan seared Tiger prawns with a lime & garlic dressing served with toasted sour dough bread & meslun greens **(1wh,2,10)**



☼ Grilled Portobello mushroom stuffed with Goat's cheese, roasted pepper & sun blushed tomatoes with a balsamic syrup **(1wh,7,8al)**



☼ Thai style beef salad with crispy Asian vegetables & greens with sweet chilli soy dressing **(1wh,6,11)**



☼ Spinach, sun blushed tomato & feta cheese filo Parcels, on a pimento coulis **(1w,3,7,8al)**



☼ Lightly fried Tiger Prawns wrapped in Kataifi Pastry, marinated Cucumber & chilli jam **(1wh,2,6,11)**



☼ Malaysian chilli crab cakes with crunchy veg and spiced citrus dip **(1wh,2,10,11)**

Soups (served with farmhouse brown bread)

☼ Mushroom & Thyme **(1wh,7)**

☼ Sweet Potato & Rosemary **(1wh,7)**

☼ Cream of Carrot & Coriander **(1wh,7)**

☼ Tomato & Basil **(1wh,7)**

☼ Seasonal Vegetable & herb **(1wh,7)**

☼ Chicken & Vegetable **(1wh,7)**

☼ Chunky Potato & Leek **(1wh,7)**

☼ Minestrone **(1wh,7)**

☼ Roasted Red pepper & tomato **(1wh,7)**

☼ Roasted butternut squash & flat parsley **(1wh,7)**

☼ Chicken & Sweetcorn **(1wh,7)**

All our meats are quality Irish and locally sourced from the finest purveyors. All our beef is 100% Irish. Most of the soups can be made gluten free if requested.



Main Course

- ☼ Moroccan marinated Lamb rump with apricots, Tagine style jus on a bed of warm couscous **(1wh,8al)**
- ☼ Oven baked Hake fillet with caramelised red onion & peppernata sauce and Sautéed Spinach served on champ mash **(4,7)**
- ☼ Free-range Chicken supreme filled with a black pudding farce, finished with a thyme scented jus **(1oats,1rye,1bar,1wh,6,12)**
- ☼ Slow cooked confit duck legs with pancetta, braised lentils & smoked bacon served with creamed Colcannon **(7)**
- ☼ Oven baked mint & rosemary crusted rack of Lamb with a rich shallot jus **(1wh,3,7,10)**
- ☼ Supreme of Salmon wrapped in prosciutto & finished with a mango and citrus salsa **(4,10)**
- ☼ Roast Cod with Braised lentils & smoked bacon served with creamed Colcannon **(4,7)**
- ☼ Char grilled Irish Sirloin served with a duchess potato & a shallot roasted garlic demi-glace **(1wh,7)**
- ☼ Free-range Chicken supreme filled with spiced chorizo and buffalo mozzarella, finished with a Mediterranean ratatouille and a drizzle of basil oil **(6,7,8al,12)**
- ☼ Braised Lamb shank served with a roasted tomato & basil scented jus
- ☼ Char grilled fillet of Irish Beef served with a wild mushroom ragout sauce sitting on a sauté spinach & herb potato cake then garnished with roasted vine cherry tomatoes **(1wh,7)**

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À la Carte Desserts

The below desserts are served with the dinner party menu. Maximum 2 choices.

- ✿ Individual Apple & Blackberry Crumble (1wh,3,7)
- ✿ Citrus Lemon & Fruit Tartlet (1wh,3,7)
- ✿ Seasonal berry and almond tart (1wh,3,7,8al)
- ✿ Fresh fruit meringue nest with Chantilly cream (3,7)
- ✿ Chocolate & Salted caramel tart (1wh,3,6,7)
- ✿ Raspberry and chocolate meringue with a rich ganache (1wh,3,7)
- ✿ Homemade Double chocolate and caramel brownie with toasted almonds (1wh,3,6,7,8Al)
- ✿ Individual lemon Meringue (1wh,3,7)

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

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