E L I T E cuisine

An Exclusive Service with a Lersonal Fouch



Private Dining Menu

Starters





- 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)





- Beetroot cured salmon on homemade stout soda bread with a cucumber pickle micro salad (1wh,4)
- Malaysian chilli crab cakes with crunchy veg and spiced citrus dip (1wh,2,10,11)



Soups (served with farmhouse brown bread)



- Sweet Potato & Rosemary (1wh,7)
- Cream of Carrot & Coriander (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.

E L I T E cuisine

An Exclusive Service with a Personal Touch











Main Course

- Moroccan marinated Lamb rump with apricots, Tagine style jus on a bed of warm cous cous (1wh,8al)
- Lemon pepper crusted Hake fillet with roasted tomato sauce, fresh herb and butter beans with courgette ribbons (1wh,4,7)
- Free-range Chicken supreme filled with a black pudding farce, finished with a thyme scented jus (10ats,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 proscuito & finished with a mango and citrus salsa (4.10)
- Char grilled Irish Sirloin served with a duchess potato with a shallot roasted pink peppercorn brandy sauce (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 with colcannon mash
- 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)

All our meats are quality Irish and locally sourced from the finest purveyors. All our beef is 100% Irish.

E L I T E CUISINE

An Exclusive Service with a Personal Touch

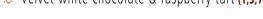




The below desserts are served with the dinner party menu. Maximum 2 choices.

- ☼ 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)
- We Homemade Double chocolate and caramel brownie with toasted almonds (1wh.3.6.7.8AI)
- Eton mess cup with seasonal berries (3,7)
- Velvet white chocolate & raspberry tart (1,3,7)







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

All our meats are quality Irish and locally sourced from the finest purveyors. All our beef is 100% Irish.



