



### 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)**
- ☼ 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)

- ☼ 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)**
- ✿ 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 **(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)**
- ✿ 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)**

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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)
- ✿ Homemade Double chocolate and caramel brownie with toasted almonds (1wh,3,6,7,8Al)
- ✿ Individual lemon Meringue (1wh,3,7)
- ✿ 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

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