



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 triplegrain croute & meslun greens (1oats,1rye,1wh,1bar,6,11)
- 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)
- Malaysian chilli crab cakes with crunchy veg and spiced citrus dip (1wh,2,10,11)
- Classic tiger prawn cocktail with a twist of avocado salsa with crisp gem lettuce (1wh,2,10,11)

Soups (served with farmhouse brown bread)

- Mushroom & Thyme
- Sweet Potato & Rosemary
- Cream of Carrot & Coriander
- Tomato & Basil
- Seasonal Vegetable & herb
- Chicken & Vegetable
- Roasted butternut squash & flat parsley
- Chicken & Sweetcorn

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.

ALLERGENS: 1bar = Barley • 1oats = Oats • 1rye = Rye • 1wh = Wheat • 2 = Crustaceans • 3 = Eggs • 4 = Fish • 5 = Peanuts • 6 = Soybeans • 7 = Milk • 8 = Nuts • 8al = Almonds 8haz = hazelnuts • 8pine = pinenuts • 8wal = walnuts • 9 = Celery • 10 = Mustard • 11 = Sesame seeds • 12 = Sulphur dioxide & sulphites
13 = Lupins • 14 = Molluscs



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Main Course

- Pan seared hake Cataplana with chorizo, prawns, chickpeas and butter beans in a roasted tomato sauce (1wh,4,7)
- Free-range Chicken supreme filled with a black pudding farce, finished with a red wine & mushroom jus (1oats,1rye,1bar,1wh,6,12)
- Slow cooked confit duck legs with braised lentils & smoked bacon served with creamed Colcannon (7, 12)
- Oven baked mint & rosemary crusted rack of Lamb with a rich shallot jus resting on creamy colcannon mash (1wh,3,7,10)
- Supreme of Salmon wrapped in crispy Parma ham & 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,7,12)
- Braised feather blade beef finished Bourguignon style sauce garnished with shallots and lardons (1wh,12)
- Portobello mushroom, roasted peppers and feta wellington wrapped in flaky pastry, served with a rich ratatouille (1wh3,7,8al) **ALSO AVAILABLE VEGAN STYLE**
- Arancini with Buffalo mozzarella, chestnut mushrooms with baby spinach and a roasted red pepper coulis (1wh3,7) **ALSO AVAILABLE VEGAN STYLE**

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Á 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 with toasted hazelnuts (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)



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