

**Private Dining 2023 (Max 40 guests)**

**Menu A**

**Starters**

**Goats Cheese Crottin**

Marinated Char-Grilled Vegetables, Heirloom Tomatoes

**Traditional Chicken Caesar Salad**

Baby Gem Leaves, Parmesan Toasted Pine Kernel's & Focaccia Croutons

**Thai Spiced Salmon Fish Cake**

Sesame Pak Choi, Sweet Chili

**Main Course**

**24 Hour Slow Cooked Short Rib of Irish Beef**

Carrot & Mustard Puree, Red Onion Petals, Chateau Potato, Red Wine Jus

**Steamed Cod Fillet**

Curried Mussels, Carrots & Courgettes

**Pan Roasted Breast of Chicken**

King Bolet Mushrooms, Tomato Compote, Wild Mushroom Cream Sauce

**All the above main courses are accompanied with seasonal market vegetables and potatoes**

**Desserts**

**Eves Apple Pudding**

Blueberry Compote, Homemade Chilled Custard

**Passion Fruit Cheesecake**

Raspberry Coulis, Chantilly Cream

**Rich Chocolate Mousse**

Chocolate Soil, Hazelnut & Mint Anglaise

**Followed by freshly brewed Regular Tea or Coffee**

**€49.00pp**

**Private Dining 2022 Menu B (Max 40 guests)**

**Starters**

**Goats Cheese Crottin**  
**Marinated Char-Grilled Vegetables, Heirloom Tomatoes**

**Traditional Chicken Caesar Salad**  
Baby Gem Leaves, Parmesan Toasted Pine Kernel's & Focaccia Croutons

**Mini Buffalo Mozzarella & Heirloom Tomato Salad**  
Broad Beans, Peas, Mint Frisee Salad & Balsamic

**Thai Spiced Salmon Fish Cake**  
Sesame Pak Choi, Sweet Chili Sauce

**Main Course**

**24 Hour Slow Cooked Short Rib of Irish Beef**  
Carrot & Mustard Puree, Red Onion Petals, Chateau Potato, Red Wine Jus

**Steamed Cod Fillet**  
Curried Mussels, Carrots & Courgettes

**Pan Roasted Breast of Chicken**  
King Bolet Mushrooms, Tomato Compote, Wild Mushroom Cream Sauce

**Roast Rump of Slaney Lamb (Supplement €15.00pp)**  
Provençale Vegetables, Basil Pesto, Chateau Potato

**All the above main courses are accompanied with seasonal market vegetables and potatoes**

**Desserts**

**Eves Apple Pudding**  
**Blueberry Compote, Homemade Chilled Custard**

**Homemade Apple & Berry Crumble**  
Vanilla Ice-cream

**Rich Chocolate Mousse**  
Chocolate Soil, Hazelnut & Mint Anglaise

**Zesty Lemon Posset**  
Mulled Fruit Compote

**Followed by freshly brewed Regular Tea or Coffee**  
**€54.00pp**

**Private Dining Menu C 2022 (Max 40 guests)**

**Starters**

**Goats Cheese Crottin**  
**Marinated Char-Grilled Vegetables, Heirloom Tomatoes**

**Traditional Chicken Caesar Salad**  
Baby Gem Leaves, Parmesan Toasted Pine Kernel's & Focaccia Croutons

**Mini Buffalo Mozzarella & Heirloom Tomato Salad**  
Broad Beans, Peas, Mint Frisee Salad & Balsamic

**Smoked Mackerel Pate**  
Pickled Cucumber, Beetroot, Ranch Dressing

**Vegan Greek Salad**  
Heirloom Tomatoes, Feta Cheese, Cucumber, Olives

**Mains**

**24 Hour Slow Cooked Short Rib of Irish Beef**  
Carrot & Mustard Puree, Red Onion Petals, Chateau Potato, Red Wine Jus

**Steamed Cod Fillet**  
Curried Mussels, Carrots & Courgettes

**Pan Roasted Breast of Chicken**  
King Bolet Mushrooms, Tomato Compote, Wild Mushroom Cream Sauce

**Grilled Fillet of Seabass**  
Celeriac Puree, Green Beans and Olives, Red Wine Star Anise Reduction

**Roast Rump of Slaney Lamb (Supplement €15.00pp)**  
Provençale Vegetables, Basil Pesto, Chateau Potato

**All the above main courses are accompanied with seasonal market vegetables and potatoes**

## **Desserts**

**Eves Apple Pudding**  
**Blueberry Compote, Homemade Chilled Custard**

**Homemade Apple & Berry Crumble**  
Vanilla Ice-cream

**Rich Chocolate Mousse**  
Chocolate Soil, Hazelnut & Mint Anglaise

**Chocolate Fondant**  
Dark Chocolate Sauce, Salted Caramel Ice Cream

**Zesty Lemon Meringue Pie**  
Mulled Fruit Compote

**Followed by freshly brewed Regular Tea or Coffee**

**€59.00pp**