

Private Dining 2024 (Max 40 guests)

Menu A

Starters

Goats Cheese Crottin 1(wheat), 4, 14

Marinated Char-Grilled Vegetables, Heirloom Tomatoes

Traditional Chicken Caesar Salad 1(wheat), 4, 14, 7 (may also contain traces of nuts)

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

Thai Spiced Salmon Fish Cake 1(wheat), 5, 8, 12, 14

Sesame Pak Choi, Sweet Chili

Main Course

24 Hour Slow Cooked Short Rib of Irish Beef 4, 11, 14

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

Steamed Cod Fillet 4, 5, 6, 8, 14

Curried Mussels, Carrots & Courgettes

Pan Roasted Breast of Chicken 4, 14

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 1(chat, 4, 7, 14

Blueberry Compote, Homemade Chilled Custard

Passion Fruit Cheesecake 1(wheat), 4, 14

Raspberry Coulis, Chantilly Cream

Rich Chocolate Mousse 1(wheat), 3(hazelnut), 4, 7, 14

Chocolate Soil, Hazelnut & Mint Anglaise

Followed by freshly brewed Regular Tea or Coffee

€50.00pp

Private Dining 2024 Menu B (Max 40 guests)

Starters

Goats Cheese Crottin 1(wheat), 4, 14
Marinated Char-Grilled Vegetables, Heirloom Tomatoes

Traditional Chicken Caesar Salad 1(wheat), 4, 14, (may contain traces of nuts), 7
Baby Gem Leaves, Parmesan Toasted Pine Kernel's & Focaccia Croutons

Mini Buffalo Mozzarella & Heirloom Tomato Salad 4, 14
Broad Beans, Peas, Mint Frisee Salad & Balsamic

Thai Spiced Salmon Fish Cake 1(wheat), 5, 8, 12, 14
Sesame Pak Choi, Sweet Chili Sauce

Main Course

24 Hour Slow Cooked Short Rib of Irish Beef 4, 11, 14
Carrot & Mustard Puree, Red Onion Petals, Chateau Potato, Red Wine Jus

Steamed Cod Fillet 4, 5, 6, 8, 14
Curried Mussels, Carrots & Courgettes

Pan Roasted Breast of Chicken 4, 14
King Bolet Mushrooms, Tomato Compote, Wild Mushroom Cream Sauce

Roast Rump of Slaney Lamb (Supplement €15.00pp) 2, 3(almond cashew walnut) 4, 14
Provençale Vegetables, Basil Pesto, Chateau Potato

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

Desserts

Eves Apple Pudding 1(wheat), 4, 7, 14
Blueberry Compote, Homemade Chilled Custard

Homemade Apple & Berry Crumble 1(wheat), 4, 14
Vanilla Ice-cream

Rich Chocolate Mousse 1(wheat), 3(hazelnut), 4, 7, 14
Chocolate Soil, Hazelnut & Mint Anglaise

Zesty Lemon Posset 4, 14
Mulled Fruit Compote

Followed by freshly brewed Regular Tea or Coffee

€55.00pp

Private Dining Menu C 2024 (Max 40 guests)

Starters

Goats Cheese Crottin 1(wheat), 4, 14
Marinated Char-Grilled Vegetables, Heirloom Tomatoes

Traditional Chicken Caesar Salad 1(wheat), 4, 14, (may contain traces of nuts), 7
Baby Gem Leaves, Parmesan Toasted Pine Kernel's & Focaccia Croutons

Mini Buffalo Mozzarella & Heirloom Tomato Salad 4, 14
Broad Beans, Peas, Mint Frisee Salad & Balsamic

Smoked Mackerel Pate 4, 8, 14
Pickled Cucumber, Beetroot, Ranch Dressing

Vegan Greek Salad 14
Heirloom Tomatoes, Feta Cheese, Cucumber, Olives

Mains

24 Hour Slow Cooked Short Rib of Irish Beef 4, 11, 14
Carrot & Mustard Puree, Red Onion Petals, Chateau Potato, Red Wine Jus

Steamed Cod Fillet 4, 5, 6, 8, 14
Curried Mussels, Carrots & Courgettes

Pan Roasted Breast of Chicken 4, 14
King Bolet Mushrooms, Tomato Compote, Wild Mushroom Cream Sauce

Grilled Fillet of Seabass 4, 8, 14
Celeriac Puree, Green Beans and Olives, Red Wine Star Anise Reduction

Roast Rump of Slaney Lamb (Supplement €15.00pp) 2, 3(almond, cashew, walnut), 4, 14
Provençale Vegetables, Basil Pesto, Chateau Potato

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

Desserts

Eves Apple Pudding 1(wheat), 4, 7, 14
Blueberry Compote, Homemade Chilled Custard

Homemade Apple & Berry Crumble 1(wheat), 4, 14
Vanilla Ice-cream

Rich Chocolate Mousse 1(wheat), 3(hazelnut), 4, 7, 14
Chocolate Soil, Hazelnut & Mint Anglaise

Chocolate Fondant 1(wheat), 4, 14
Dark Chocolate Sauce, Salted Caramel Ice Cream

Zesty Lemon Meringue Pie 1(wheat), 4, 7, 14
Mulled Fruit Compote

Followed by freshly brewed Regular Tea or Coffee

€60.00pp