

## DINNER MENU

€75.00 per person

*Please select one starter, one main course and one dessert  
We provide a vegetarian option for 10% of the final numbers*

### Starters

Hand picked crab meat, ginger and apple mayonnaise, roast red pepper dressing



Sausage of corn fed chicken, black pudding and foie gras with apple jus



Cured pork with grilled peaches served with orange blossom, red and white endive,  
baby chard leaves

Salmon ballotine, pickled vegetables served with crème fraîche and salmon roe



Slow cooked fennel in orange and Pernod, confit tomato with black olive salad



Cantaloupe melon carpaccio with pomegranate, frisee leaves and balsamic syrup



Young pecorino and cured meat salad, figs, rocket and basil with honey dressing



Cured salmon gravalax, potato and spring onion salad, grain mustard dressing



Smooth chicken liver and foie gras terrine with port jelly and apple chutney



Smoked salmon parcel with crab and lemon mayonnaise, sauce vierge



Grilled goat cheese coated with poppy seed, beetroot salad, frisee leaves



Thai fish cake with spring onion salad, sweet chilli dressing



## DINNER MENU

---

### Main Courses

---

Pan fried sea bream with Pernod braised fennel, crushed potatoes and tomato coulis



Herb stuffed corn fed chicken, colcannon mash, glazed carrots, confit shallot jus



Pan fried fillet of prime Irish beef, fondant potato, roast salsify and field mushrooms with red wine jus



Roast rack of lamb, parsley crushed potatoes, fine beans and shallots, lamb jus



Baked cod fillet, mushy pea and mint mash, tomato and butter sauce



Slow confit pork belly, black pudding mash, apple cider jus



Crispy duck, stack potatoes galette, roast salsify with peas and braised baby gem, duck jus



Pan fried fillet of prime Irish beef, pommes mousseline, spinach purée, red wine jus



Corn fed chicken supreme, dauphinoise potato, butter cabbage, jus gras



Rack of pork topped with a grain mustard crust, chive mash and caramelised apples



Roast monkfish tail wrapped in Parma ham, potato cake, marchand de vin



Roast rib eye of prime Irish beef, crushed root vegetables and potatoes, caramelised onions, red wine jus



Pan fried loin of venison, stack potato galette, red beetroot purée, game jus



Pan fried fillets of lemon sole, colcannon mash, shellfish butter



---

*All main courses are served with seasonal market vegetables*

---

## DINNER MENU

---

### Desserts

---

Coffee Tiramisu, grated bitter chocolate with langue de chat biscuit



Caramelised pineapple in rum and vanilla syrup, sponge biscuit with coconut ice cream



Raspberry crème brûlée with hazelnut biscotti



Vanilla panna cotta with crushed summer berries and palmier biscuit



Meringue shell with cream and fresh fruit



Chocolate Nemesis cake, clotted cream and candied orange



Caramelised lemon tart with berry compote



Sticky toffee pudding with toffee sauce and vanilla ice cream



Warm bread and butter pudding with apricot glaze and thick vanilla custard



Rich chocolate tart with seasonal berries and cream



---

### Selection of teas and coffee

---

*Petits fours*

---