



**Dinner Menu**

**€80 3 Courses**

Parties of 9-16 people

**Heirloom Tomato**

Basil Emulsion, Mozzarella, Black Olive

**Cured Organic Salmon**

Kohlrabi, Apple

**Cauliflower Velouté**

24 Month Comté, Alsace Bacon, Beurre Noisette

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**Aged Irish Beef**

Fillet, Parmesan Gnocchi, Girolle, Jus

**Roast Cod**

Courgette, Samphire, Brown Shrimp

**Seared Magret Duck**

Confit Leg Croquette, Baby Leek, Cevenne Onion, Hazelnut

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**Pre-dessert**

**Goat's Cheese Mousse, Honey Roast Fig, Walnut**

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**Yoghurt Parfait**

Raspberry Cream, Meringue, Yoghurt Sorbet

**Irish Farmhouse Cheese**

Chutney, Crackers, Baguette

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**Tea / Coffee & Petits Fours**