



Group Dinner Menu

3 Choice €85

Please note: This is a SAMPLE Menu Only.

Our Menus change daily according to availability of seasonal produce.

Seared Foie Gras

Pickled Cherries, Pistachio, Amaretto

Pea Velouté

Split Pea Dressing, Quail Egg, Lemon Dressing

Clare Island Cured Salmon

Radish, Orange, Herb Salad

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Magret Duck

Green Asparagus, Roscoff Onion, Jus

Roast Cod

Broccoli, Peas, Samphire, Mussels

Aged Carlow Lamb

Rump, Gnocchi, Aubergine Caviar, Mint, Peas

Anchovies, Tomato

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Pre-dessert

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Chocolate Snickers

Caramel Mousse, Peanut Ganache

Irish Farmhouse Cheese

Piccalilli, Crackers, Baguette

Fresh Summer Fruit & Sorbet

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Tea / Coffee & Petits Fours