



Sample Dinner Menu
€85 3 Choice Menu
(available for parties of 9-16 people)

Potato Velouté

Baby Leek, Hazelnut, Quail Egg

Kataffi Prawns

Cucumber, Dill, Red Pepper Purée

Organic Chicken & Foie Gras

*Terrine, Truffled Egg Purée, Pickled Mushroom
Walnut, Sourdough Crouton*

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Wicklow Sika Deer

Beetroot, Glazed Salsify, Juniper, Game Jus

Aged Angus Beef

Leek, Celeriac, Chestnut Gnocchi, Jus

Roast Cod

Violet Artichoke, Fennel, Mussels, Sea Vegetables

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Pre-dessert

Blue Cheese Mousse

Pickled Celery, Candied Walnuts

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Ginger Bread Financier

Mandarin & Gel, Marmalade Ice Cream

Irish Farmhouse Cheese

Chutney, Crackers, Baguette

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Tea / Coffee & Petits Fours

Please note A 12.5% Discretionary Gratuity will be added to your bill