



Dinner Menu
€89.50 per person



Amuse Bouche

Flaggy Shore Oyster, Cucumber & Dill Dressing

~~*~*~*~*~*~*~*

Seared Scallops

Butternut Squash, Fennel, Orange Dressing

Or

Seared Foie Gras

Rhubarb, Pain d'Epice, Almond Milk Purée

~~*~*~*~*~*~*~*

Roast Halibut

Artichoke, Brussel Sprout, Mussels, Alsace Bacon

Or

Aged Irish Beef Fillet

Celeriac, Roscoff Onion, Wild Garlic, Jus

~~*~*~*~*~*~*~*

Pre-dessert

~~*~*~*~*~*~*~*

Irish Farmhouse Cheese

Pickled Vegetables, Crackers, Baguette

Or

Chocolate Moelleux

Hazelnut Mousse, Salted Caramel Ice Cream

~~*~*~*~*~*~*~*

Tea / Coffee & Petits Fours

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

.....
PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS