



Sample Wedding Menu
€85 per person



Amuse Bouche

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

Starters

Chicken Liver Parfait

Fresh Peach, Pain d'epice, Almond Milk, Xeres Reduction
(G, E, MK, SP, N-almond)

Or

Seared Yellow Fin Tuna

Tuna Tartare, Avocado, Grape, Cucumber, Wasabi, Macadamia Nut
(F, CY, SS, SP, N-macadamia)

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

Palate Cleanser (MK)

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

Main Courses

Roast Turbot

New Season Cep, Cabbage, Jerusalem Artichoke, Mussel Sauce
(F, M, CY, SP, MK)

Or

Aged Irish Beef

Fillet, Aubergine, Feves, Mint, Yogurt (G, MK, CY, SP)

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

Pre-dessert

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

Desserts

Mille-feuille

Fresh Strawberries & Sorbet, White & Milk Chocolate Mousse (G, MK, E)

Irish Farmhouse Cheese

Plum, Walnut, Grapes, Crackers, Baguette (N -walnut, G, SP, MD)

Tea /Coffee & Petits Fours (E, MK) €4.50

Due to new government regulations, our premises will close at 11.30pm.

Dietary restrictions / allergies may cause delays with some dishes on the menu

Please note A 12.5% Discretionary Gratuity will be added to your bill. This is distributed in full between the team.

Allergens:

Gluten (Wheat)=**G**, Crustaceans=**C**, Eggs=**E**, Fish=**F**, Molluscs=**M**, Soybeans=**S**, Peanuts=**P**, Nuts=**N**, Milk=**MK**, Celery=**CY**, Mustard=**MD**, Sesame Seeds=**SS**, Sulphites=**SP**, Lupin=**L**