

PRIVATE DINING DINNER MENUS

- PLEASE SELECT ONE SET MENU FOR YOUR ENTIRE GROUP
- A CHOICE MENU IS AVAILABLE FOR A MAXIMUM OF 50 GUESTS, 2 CHOICES PER COURSE (not available on soup or sorbet course) – A SUPPLEMENT WILL APPLY PER PERSON, SEE BELOW
- DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY
- ALL MENUS ARE SERVED WITH FRESHLY BAKED BREAD
- ALL MENUS INCLUDE COFFEE & SELECTION OF TEAS WITH CHOCOLATE TRUFFLES

STARTERS

+ € 2.50 SUPPLEMENT PER PERSON FOR CHOICE MENU

MESCLUN LEAVES WITH MARINATED ARTICHOKE, TOMATOES, GREEN BEANS, HARD BOILED EGG AND NEW POTATOES, BALSAMIC DRESSING	€ 9.50
WARM GOATS CHEESE BRUCHETTA, CHARGRILLED VEGETABLES AND SUNBLUSHED TOMATOES, PESTO	€12.00
CONFIT DUCK LEG WITH BRAISED PUY LENTILS, SAUTE POTATOES, PARMA HAM, SPRING ONION BALSAMIC JUS	€ 12.00
OAK SMOKED SALMON, CRÈME FRAICHE AND ROCKET SALAD	€ 12.00
WARM SALAD OF QUAIL "SATAY", CRISP GREEN VEGETABLES, SHERRY VINAIGRETTE	€ 12.00
SMOKED HADDOCK "BRANDADE" CAKE WITH POACHED EGG, TRUFFLE DRESSING	€ 13.50
TERRINE OF CHICKEN, FOIE GRAS AND WILD MUSHROOMS, APPLE CHUTNEY, TOASTED BRIOCHE	€ 13.50
SEARED LOIN OF TUNA, HERB CRÈME FRAICHE, MIZUNA AND CITRUS DRESSING	€ 14.00
DUBLIN BAY PRAWN WRAPPED IN FILO PASTRY, MANGO AND APPLE REMOULADE	€ 16.00
TERRINE OF DUCK FOIE GRAS, FIG CHUTNEY, WARM BRIOCHE	€ 18.00

SOUPS (INTERMEDIATE COURSE)

LEEK AND POTATO SOUP WITH BLUE CHEESE CREAM	€ 8.00
ROASTED PLUM TOMATO, BASIL MASCARPONE	€ 8.00
CREAM OF WILD MUSHROOMS, TARRAGON AND MADEIRA	€ 9.00
BISQUE OF DUBLIN BAY PRAWNS, TARRAGON CREAM	€ 12.00

SORBETS

KIR ROYALE GRANITÉ	€ 4.50
LEMON & GINGER	€ 4.00
PASSION FRUIT AND IRISH WHISKEY	€ 4.50
TOMATO AND BASIL	€ 5.00

MAIN COURSES

+ €5 SUPPLEMENT PER PERSON FOR A CHOICE MENU

ROASTED FILLET OF IRISH SALMON, PEA & MINT PUREE, VANILLA SAUCE	€ 19.00
ROASTED BREAST OF CORNFED CHICKEN, SPRING ONION MASHED POTATOES, WILD MUSHROOM SAUCE	€ 18.00
PAN FRIED FILLET OF COD, WILTED LEEKS, BABY BOILED POTATOES, SHELLFISH SAUCE	€ 17.00
ROASTED BREAST OF BARBARY DUCK, SWEET AND SOUR CABBAGE, BIGUARADE SAUCE	€ 22.00
PAN FRIED FILLET OF SEA BASS, CRUSHED NEW POTATOES FLAVOURED WITH BASIL, SAUCE VIERGE	€ 19.50
ROASTED SIRLOIN OF IRISH BEEF, CARAMELISED ONION, HAND CUT CHIPS, HORSERADISH CREAM, RED WINE JUS	€ 25.50
ROASTED SADDLE OF LAMB, STUFFED WITH MUSHROOM AND SPINACH, CREAMED POMME PURÉE, TARRAGON AND TOMATO JUS	€ 28.00
PAN FRIED FILLET OF IRISH BEEF, POMME DAUPHIN, SAUTE WILD MUSHROOM, RED WINE JUS, GARNISHED WITH ONION RINGS	€ 28.00

***ALL MAIN COURSES ARE SERVED WITH MARKET
VEGETABLES AND POTATOES OF THE DAY***

ADDITIONAL POTATO DISHES:

COLCANNON

CLARENCE GRATIN

HAND CUT CHIPS

€ 3.50 PER PERSON

DESSERTS

+ € 2.50 SUPPLEMENT PER PERSON FOR A CHOICE MENU

TRADITIONAL VANILLA CRÈME BRULÉE	€ 8.00
PAVLOVA OF SEASONAL FRUIT	€ 8.50
EXOTIC FRUIT SALAD, FLAVOURED WITH ROSE WATER AND SPICES, MANGO SORBET	€ 9.00
VANILLA PANACOTTA, EXOTIC FRUIT SALAD, FLAVOURED WITH CORIANDER	€ 9.50
CROQUANT OF CHOCOLATE, ICED BAILEYS PARFAIT, CARAMEL ICE CREAM, CHOCOLATE SAUCE	€ 10.00
RASPBERRY CHOCOLATE TART, RASPBERRY SORBET	€ 10.00
OUR FAMOUS WARM CHOCOLATE FONDANT, GUINNESS ICE CREAM	€ 12.00
IRISH AND EUROPEAN CHEESE PLATE, GRAPES, HOMEMADE CRACKERS	€ 12.00



EXECUTIVE CHEF: MATHIEU MELIN