

SUGGESTED SET DINNER MENUS

<p style="text-align: center;">MENU 1 - 3 COURSE</p> <p style="text-align: center;">OAK SMOKED SALMON, CRÈME FRAICHE AND ROCKET SALAD</p> <p style="text-align: center;">~</p> <p style="text-align: center;">ROASTED BREAST OF CORNFED CHICKEN, SPRING ONION MASH, WILD MUSHROOM SAUCE</p> <p style="text-align: center;">~</p> <p style="text-align: center;">TRADITIONAL VANILLA CRÈME BRULÉE</p> <p style="text-align: center;">~</p> <p style="text-align: center;">COFFEE, TEA, HERBAL INFUSION AND CHOCOLATE TRUFFLES</p> <p style="text-align: center;">€29.00</p>	<p style="text-align: center;">MENU 2 - 3 COURSE</p> <p style="text-align: center;">TERRINE OF CHICKEN, FOIE GRAS AND WILD MUSHROOMS, APPLE CHUTNEY, TOASTED BRIOCHE</p> <p style="text-align: center;">~</p> <p style="text-align: center;">ROASTED SIRLOIN OF IRISH BEEF, CARMELISED ONION, HAND CUT CHIPS, HORSERADISH CREAM, RED WINE JUS</p> <p style="text-align: center;">~</p> <p style="text-align: center;">WARM CHOCOLATE FONDANT, GUINNESS ICE CREAM</p> <p style="text-align: center;">~</p> <p style="text-align: center;">COFFEE, TEA, HERBAL INFUSION AND CHOCOLATE TRUFFLES</p> <p style="text-align: center;">€34.00</p>
<p style="text-align: center;">MENU 3 - 4 COURSE</p> <p style="text-align: center;">SMOKED HADDOCK "BRANDADE" CAKE WITH POACHED EGG, TRUFFLE DRESSING</p> <p style="text-align: center;">~</p> <p style="text-align: center;">PASSION FRUIT AND IRISH WHISKEY SORBET</p> <p style="text-align: center;">~</p> <p style="text-align: center;">ROASTED BREAST OF BARBARY DUCK, SWEET AND SOUR CABBAGE, BIGUARADE SAUCE</p> <p style="text-align: center;">~</p> <p style="text-align: center;">RASPBERRY CHOCOLATE TART, RASPBERRY SORBET</p> <p style="text-align: center;">~</p> <p style="text-align: center;">COFFEE, TEA, HERBAL INFUSION AND CHOCOLATE TRUFFLES</p> <p style="text-align: center;">€39.00</p>	<p style="text-align: center;">MENU 4 - 3 COURSE</p> <p style="text-align: center;">DUBLIN BAY PRAWN WRAPPED IN FILO PASTRY, MANGO AND APPLE REMOULADE</p> <p style="text-align: center;">~</p> <p style="text-align: center;">PAN FRIED FILLET OF IRISH BEEF, POMME DAUPHIN, SAUTE WILD MUSHROOM, RED WINE JUS</p> <p style="text-align: center;">~</p> <p style="text-align: center;">WARM CHOCOLATE FONDANT, GUINNESS ICE CREAM</p> <p style="text-align: center;">~</p> <p style="text-align: center;">COFFEE, TEA, HERBAL INFUSION AND CHOCOLATE TRUFFLES</p> <p style="text-align: center;">€42.00</p>

ALL MENUS ARE SERVED WITH POTATOES AND SEASONAL VEGETABLES