

Starters (chef's starter banquet)

- Peppered Hereford Beef
With parmesan shavings, arugula and olive oil
- Assorted Mixed Greens
With selection of dressings
- Tomato and Mozzarella
With basil oil
- Hummus
With applewood-grilled octopus
- Marinated Mushroom Salad
- Market Dublin bay Fresh Fish Escabeche
- Squid Salad
With sweet pea and shaved fennel with spicy anchovy and garlic anchovy
- "Gado Gado"
With spicy peanut sauce
- Coriander and Chili
With sautéed beef salad
- Thai Charred Asparagus
With garlic chili oil
- Tuna Niçoise Salad
- Yellow Sweet Potato
With red onion and feta cheese

Soup (5€ suppl)

- Leek and potato soup
w/ bleu cheese cream.
- Cream of cauliflower
w/ truffle "Chantilly".
- Roasted plum tomato soup
w/ basil mascarpone.
- Spicy Crab Meat and Sweet Corn Soup.
5€ suppl
- Classic French Onion Soup
Compte croutons and aged sherry.

Main courses (choose 2 options from the following)

- Roasted fillet of Irish salmon, grapefruit and fennel salad,

Pea and mint puree, bois boudran sauce.

- Roasted breast of cornfed chicken, wild mushroom risotto,

Crispy pancetta and gravy.

- Pan fried fillet of Cod, spicy crab crushed potatoes,

White wine and shellfish sauce.

- Pan fried fillet of Seabass, grilled asparagus, baby boiled potatoes,

Tomato dressing.

- Roasted breast of duck, sweet and sour cabbage, gratin "dauphinois"

Orange sauce.

- Grilled 10oz rib eye of beef, caramelized onion, hand cut chips,

Horseradish cream, green pepper corn sauce.

- Pan fried fillet of Irish beef, potato darphin, sautéed wild mushroom,

Red wine sauce.

Desserts (Pastry chef's dessert banquet)

- Sliced Tropical Fruits
- Hazelnut Royaltine Cake
- Chocolate Pot D'Creme
- Lemon Crème Brûlée
- Baked Cheesecake with Berries Mascarpone
- Panacotta
- Strawberry Fool
- Roasted Pear Crumble
- Key Lime Pie
- Mini Strawberry Fool

Freshly Brewed Coffee and a Selection of Fine Teas

Sample menu

Leek and potato soup

Chef's selection of starters

Roasted fillet of Irish salmon, grapefruit and fennel salad,

Pea and mint puree, bois boudran sauce.

Or

Roasted breast of corn-fed chicken, wild mushroom risotto,

Crispy pancetta and gravy.

Pastry chef's selection of desserts