

Fixed Price Menu

€45.00 per person

• Choose one starter, one main course, one dessert •

OR

€49.00 per person

• Choice of two starters (one to be soup), two mains, one dessert •
(only available to parties of 55 or less)

STARTER

Your choice of soup:

Seafood chowder • leek & potato • tomato, roast pepper & basil • celeriac & sage • sweet potato & coconut •
carrot & coriander • mushroom & tarragon with truffle oil

Caesar salad, crispy bacon lardons, Parmesan shavings

Melon, Parma ham, rocket, extra virgin olive oil

Chicken 'bang bang', baby gem lettuce, peanut & coconut sauce

Slow-roasted tomato, artichoke, mixed leaf salad, Parmesan shavings, balsamic vinaigrette

House free-range chicken liver pâté, quince, crostini

MAIN COURSE

Daube of beef, Madeira glaze, creamed leek

Free-range Irish chicken breast, mushroom & fennel fricassée

Confit of duck, red onion marmalade, red wine jus

Fillet of lemon sole, champagne & tomato sauce

Honey-glazed bacon & cabbage, roasted apple, parsley sauce, topped with puff pastry

Aged Irish beef bourguignon pie, red wine jus

Seared Irish salmon, dill ragout

All served with potato & leek cake, roasted carrots and sugar snap peas

DESSERT

Vanilla bean cheesecake, salted caramel, toffee popcorn & candied lemon

Chocolate marquise, candied orange & crème anglaise

Lemon meringue tart, raspberry sorbet, raspberry coulis & fresh raspberries

TEA OR COFFEE

A La Carte Menu

• Parties of 55 or less: your choice of two starters (one to be soup), two mains, one dessert •

• Parties over 55: please choose one starter, one main course, one dessert •

STARTER

Choice of soup **€6.50**

Seafood chowder • leek & potato • tomato, roast pepper & basil • celeriac & sage • sweet potato & coconut • carrot & coriander • mushroom & tarragon, truffle oil

Slow-roasted tomato, artichoke, rocket salad,
Parmesan cheese **€9.95**

Irish smoked salmon, house soda bread, capers,
mustard mayo **€11.95**

Caesar salad, crispy bacon lardons, Parmesan shavings **€8.95**

Smoked Irish duck, orange, beetroot **€10.95**

Blackened Irish salmon, Asian salad served on banana leaf **€10.95**

Warm brie, wrapped in Parma ham, rocket, grapes **€9.95**

Fish cake, mixed leaves, chunky tartare sauce **€10.95**

Poached pear, goat's cheese, walnut salad **€10.95**

Crab & prawn tian, whipped avocado **€13.50**

Soup Course (from selection above) **€4.00**

or

Choice of Sorbet **€3.00**

Champagne • lemon • Guinness & blackcurrant •
Bulmers granita

MAIN COURSE

Irish free-range chicken breast, mushroom & fennel
fricassée **€26.95**

Aged Irish beef fillet, red onion marmalade, choice of sauce
(peppercorn • red wine jus • cep) **€34.95**

Fillet of lemon sole, champagne, crab & tomato sauce **€28.95**
Confit of pork belly, pipérade, crispy capers, Calvados jus **€26.95**

Grilled sea bass, roasted cherry tomatoes, pesto **€28.95**

Slow-roasted leg of Irish lamb, butter bean & mint
cassoulet **€29.95**

Seared Irish salmon, dill & shrimp ragout **€27.95**

All served with potato & leek cake, carrots & sugar snaps

DESSERT

Assiette of Chocolate – dark chocolate shell, white chocolate
cremeux, quenelle of milk chocolate mousse, chocolate soil &
trio of mini truffles **€10.95**

Vanilla bean cheesecake, salted caramel, toffee popcorn &
candied lemon **€8.95**

Chocolate marquise, candied orange & crème anglaise **€8.95**

Lemon meringue tart, raspberry sorbet, raspberry coulis &
fresh raspberries **€8.95**

Strawberry panna cotta, pistachio praline crumb, berry
compote & orange zest biscotti **€8.95**

Pavlova with passionfruit curd, seasonal fruits, mango salsa &
raspberry dust **€8.95**

Platter of mini desserts followed by cheese selection **€8.95**

Farmhouse cheese board, quince paste, crackers **€5.00**

TEA OR COFFEE

Banquet Menu

A more casual style of dining for groups of up to 80 people - includes two hot dishes, all cold meats and salads, and one dessert

€40.00 per person including dessert • €32.00 per person without dessert

HOT DISHES

Slow-roasted aged Irish beef bourguignon

Thai green free-range Irish chicken curry

Irish lamb, aubergine & chickpea curry

Mediterranean fish stew with gremolata

All served with steamed rice

COLD MEATS

Rare aged Irish roast beef

Slow-roasted honey-glazed Irish ham, Dijon mustard

Blackened Irish salmon, Asian salad

SALADS

House coleslaw

Potato & chive

Couscous, Mediterranean vegetables

Cherry Tomato, green olive, artichoke, balsamic dressing

Mixed leaf, house dressing

DESSERTS

Vanilla bean cheesecake, salted caramel, toffee popcorn & candied lemon

Chocolate marquise, candied orange & crème anglaise

Lemon meringue tart, raspberry sorbet, raspberry coulis & fresh raspberries

Strawberry panna cotta, pistachio praline crumb, berry compote & orange zest biscotti

Pavlova with passionfruit curd, seasonal fruits, mango salsa & raspberry dust

Platter of mini desserts followed by selection of farmhouse cheeses

TEA & COFFEE

Canapé & Finger Food Menu

CANAPÉS

€12.95 per person (12 pieces per person)

Tomato & pesto tart • free-range Irish chicken Caesar wrap • Irish smoked salmon on house soda bread • sage & onion sausage fritter • fillet of spiced aged Irish beef kebab • Parma ham & mozzarella on ciabatta

€3.50 per person (3 pieces per person)

Tomato & pesto tart • leek & mushroom mini quiche • Irish smoked salmon on house soda bread

ANTI PASTI

€14.00 per board (serves 3 persons)

Artisan charcuterie, farmhouse cheeses, crusty baguette, quince & grapes

PARTY FOOD

Gourmet sandwich selection - **€5.95 per person**

Classic sandwich selection - **€4.50 per person**

Mini aged Irish beef burger - **€2.50 each**

Mini hot dogs - **€2.50 each**

Selection of mini pizzas - **€2.00 each**

Mini free-range Irish chicken kebab - **€2.00 each**

Mini prawn cocktail - **€2.40 each**

Bowl of homemade potato wedges with basil aioli - **€7.70 (serves 3-4 people)**

Bowl of cocktail sausages - **€7.70 (serves 3-4 people)**

DEMITASSE OF SOUP

€1.00 per person

Seafood chowder • leek & potato • tomato, roast pepper & basil • celeriac & sage • sweet potato & coconut • carrot & coriander • mushroom & tarragon, truffle oil

CRUDITÉS & DIPS

€3.00 per person

Selection of fresh vegetables, hummus, basil pesto

RACLETTE

€3.50 per person (minimum of 10 people)

Baked French cheese with potato, bacon, onion, herbs, garlic, cream and served with crusty bread (vegetarian version available)

DESSERTS

Mini Dessert: lemon tart • fruit tart • vanilla bean cheesecake

€3.50 per person (3 pieces per person)

Shot Glass: chocolate mousse • fresh fruit salad • fruit fool • kirsch trifle
€3.50 each

Chocolate truffle - **€1.00 each**

Mini Doughnuts: salted caramel • apple • berry jam
€1.20 each

Sample Themed Menus

CHRISTMAS

Fig, buffalo mozzarella & Parma ham
Spiced beef, clementine & cranberry dressing
Christmas glazed ham & spiced plum
Shaved Brussels sprout & cranberry salad
Turkey & chestnut mushroom Wellington
Spiced pear & blue cheese en croute
Game pie & creamy mash
Spiced venison & winter vegetables
Mince meat palmiers
Chef Tom's Christmas pudding & brandy butter

HEALTHY BREAKFAST BUFFET

Fresh orange juice with vanilla bean
Banana & oatmeal smoothie
Demi-tasse of porridge & blueberry compote
Granola, yoghurt & watermelon
Egg pancake, charred asparagus, Portobello mushroom, thyme & rosemary
Brown bread crisp, whipped avocado & green tea mousse, cherry tomato
Baby gem, smoked salmon & grapefruit wraps

STREET FOOD

Mini burgers & red onion marmalade
Mini Pizzas

- basil pesto, artichoke & cherry tomato
- buffalo mozzarella, roast pepper & oregano
- goat's cheese & Kalamata olive

Satay chicken skewers on banana leaf
Breaded king prawns with cucumber & mango salsa
French fries in paper cones
Mini banoffee pies & mini doughnuts

TASTE OF IRELAND

STARTER
Irish smoked salmon, fennel, cucumber & kale salad, brown bread crisp
MAIN COURSE
Braised Wicklow lamb, potato cake, roasted carrots & sugar snap peas, Guinness onion marmalade
DESSERT
Bailey's cheesecake, salted caramel & Bailey's sauce, Bailey's crumb