

The Exchange Menu



€75 PER PERSON

Create your three-course sit-down menu by choosing two starters (one to be soup), two mains (plus a silent vegan main) and one dessert, with guests ordering at your event.

STARTERS

Country vegetable soup, charred corn, spring onion VG | GF

Sweet potato, ginger & coconut soup, edamame & black bean, coconut cream VG | GF

Caesar salad, free-range smoked bacon, parmesan shavings, F&B Bakery sourdough croutons

Golden, candy & red beets, whipped goat's cheese, candied walnuts, chardonnay glaze VG | GF

Blackened Irish salmon, ginger soy dressing, Asian salad GF

MAIN COURSE

Pan fried Irish organic salmon, herb crust, beurre blanc GF

Oven roasted cod, maple miso squash purée, pickled radish GF

Slow cooked Pat McLaughlin Irish beef, celeriac truffle salsa, Madeira glaze GF

Pan roasted Irish free range chicken breast, Creole cream sauce GF

Saffron risotto cake, pistachio crumb, lemon aioli, orange zest, parmesan VG
served with fondant potato and seasonal vegetables.

DESSERT

Salted caramel & Cocoa Atelier chocolate tart, orange confit, Chantilly crème V

Vanilla bean cheesecake, crème anglaise, granola cookie crumb V

Key lime pie, whipped cream, lime zest V