Sample Winter Private Dining Dinner Menu

€70 per person

Pre-select 1 dish per course for your guests, €5 supplement for your choice of two main courses

Starters
(choose one)

Smoked Irish Salmon | Lambay Crab | Avocado Purée | Cress Salad | Sourdough Croutons

Breaded North Atlantic Scallops | Cauliflower Purée | Pickled Shallots | Hazelnut Oil

Carpaccio of Beef From Cavan| Roast Romanesco | Pickled Baby Beetroot | Shallot Cream | Smoked Gubbeen Cheese

Ham Hock, Guinea Fowl & Foie Gras Ballotine | Lovage Mayonnaise | Watercress Salad

Toonsbridge Mozzarella | Spiced Poached Figs | Rocket & Parmesan Salad | Red Wine & Fig Reduction (V)

Carrot & Buttermilk Soup | Roast Carrots & Dill Oil (V)

Main Courses
(choose one)

Seared Fillet of Organic Salmon | Risotto of Brown Shrimp | Watercress | Crème Fraiche | Pickled Carrots with Tarragon

Roast North Atlantic Turbot | Slow Cooked Leeks | Pancetta | Herbs | Champagne Sauce | Shaved Truffles

Roast Breast of Wicklow Duck | Parsnip Purée | Pickled Blackberries | Ginger Crumb | Baby Leeks | Crisp Leg | Thyme Jus

Seared Loin of Wicklow Venison | Crispy Clonakilty Black Pudding | Sticky Spiced Red Cabbage | Chestnut Dressing

Slow Cooked Blade of Irish Beef | Wild Mushrooms Cooked in Smoked Bone Marrow | Shallots | Pommes Purée | Buttered Savoy Cabbage

Roasted Crown of Turkey & Honey Roasted Ham | Sage Stuffing | Bacon | Brussel Sprouts | Chestnuts | Homemade Cranberry Sauce *(Available in December for Christmas Parties)*

Butternut Squash Risotto | Sweetcorn | Sun Blushed Tomato | Feta (V)

Desserts
with Tea & Coffee
(choose one)

Dark Chocolate Mousse | Honeycomb | Winter Fruits | Passion Fruit Marshmallow

Vanilla Panna Cotta | Poached Plums | Sesame Seed Snap

Sticky Toffee Pudding | Vanilla Ice Cream | Caramel Sauce

Christmas Pudding | Brandy Butter *(Available in December for Christmas Parties)*

Irish Farm House Cheeses | Chutney | Crackers