

Sample Private Dining Lunch Menu

€48 per person

Pre-select 1 dish per course for your guests, €5 supplement for your choice of two main courses (a maximum of 2 choices per course)

Starters

(choose one)

Tempura North Atlantic Scallops | Cured Organic Salmon | Puffed Wild Rice |
Basil & Saffron Mayonnaise | Cress Salad
Risotto of Irish Crab | Wild Garlic Leaves | Crème Fraiche | Parsley Purée
Salters Farm Pork Belly | Breaded Langoustine | Roscoff Onion Compote | Pickled Carrots
Free Range Chicken Terrine | Tarragon Mayonnaise | Crispy Ox Tongue |
Homemade Dill Pickle | Honey Mustard Dressing
Wild Mushroom & Nettle Soup | Crispy Mushroom | Black Garlic Emulsion (V)
Buratta | Baked Beetroot | Beetroot Crisps | Caper & Raisin Purée | Pickled Cucumber |
Vine Tomato Compote | Smoked Almonds | Orange Olive Oil (V)

Main Courses

With Seasonal Vegetables & Baby Potatoes *(choose one)*

Pan Fried Fillet of Turbot | Crispy Langoustine | Slow Cooked Shallots | King Oyster Mushroom |
Wilted Spinach | Bouillabaisse Sauce | Pea Shoots
Fillet of North Atlantic Cod | Smoked Almond & Herb Crust | Asparagus |
Brown Shrimp | Caviar | Caper & Parsley Sauce
Slow Cooked Wicklow Lamb | Breaded Sweetbreads | Seasonal Baby Vegetables |
Wilted Wild Garlic | Thyme Jus
Duck Breast | Spiced Baby Carrots | Black Garlic Mayonnaise | Watercress |
Chanterelle Mushrooms | Celeriac | Red Wine Jus
Charred Cauliflower | Wild Mushroom | Truffle | Tahini | Brown Rice | Pearl Barley | Mint Yogurt (V)

Dessert

with Tea & Coffee (choose one)

Citrus Cheesecake | Apple & Cinnamon Chutney | Mango Sorbet | Compressed Apples
Poached Rhubarb | Whipped Yogurt | Crystallised Puff Pastry | Candied Orange Zest
Dark Chocolate Crème Brûlée | Orange Ice Cream | Curd & Lime Meringue
Irish Farm House Cheeses | Chutney | Biscuits