

Dinner Menu

€75 per person

Pre-select 1 dish per course for your guests,

€10 supplement for your choice of two main courses, €8 supplement for your choice of two starters or desserts. Maximum of 2 choices per course

Starters

Citrus Cured Organic Irish Salmon | Lemon | Caper | Radish

Roast North Atlantic Scallops | Sauce Vierge | Fine Herb Salad

Clogherhead Crab Salad | Avocado | Granny Smith | Pistachio Oil

Olive Fed Pork Belly | Smoked Black Pudding Croquette | Apple & Vanilla Purée | Fennel Salad

St. Tolas Goat Cheese Salad | Pickle Beetroot | Toasted Walnuts | Mixed Leaves | Citrus Dressing

Ham Hock | Chicken & Foie Gras Country Pate | Pickled Vegetables | Sauce Gabriche

Main Courses

Roast Fillet of Kilmore Quay Cod | Tenderstem Broccoli | Brown Shrimp & Caper Sauce

Pan Fried Fillet of North Atlantic Turbot | Lobster Bisque | Langoustine & Vine Tomato Cocktail

Dry Aged Beef Fillet | Shallot | Wild Mushroom | Green Peppercorn Jus

Saddle & Belly of Wicklow Lamb | Celeriac Purée | Thyme & Barley Jus

Soy Glazed Duck Breast | Carrot & Ginger Purée | Pak Choi | Toasted Sesame

Open Ravioli of Spring Vegetables | Aged Parmesan | Pesto (V)

Dessert with Tea & Coffee

Milk Chocolate & Praline Delice | Hazelnut Ice cream | Chocolate Crumb

Passion Fruit & White Chocolate Cheesecake | Fruit Salsa | Mango Sorbet

Selection of artisan Cheese | Crackers | Quince | Grapes | Chutney

Dark Chocolate Mousse with Red Berries and Hazelnut Praline

Food & Beverage is subject to 12.5 % service charge

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