



STARTER

Choose one starter

Serrano Ham and Fig feta cheese and pomegranate

Cashel Blue Cheese Salad red wine poached pear, candied walnuts

Gravadlax Salmon with compressed cucumber, caper berries, citrus crème fraiche

Crab Cake with seasonal leaves and wasabi aioli

MAINS

Choice of one main course

Roasted Chicken Supreme potato mousseline, wilted spinach, tarragon jus

Roast Fillet of Beef fondant potato, grilled asparagus, vine tomato, beef jus (€7.00 supplement pp)

Roast Salmon tenderstem broccoli, Lemon Mash, sauce vierge

Grilled Halloumi Salad roast Ramiro pepper and cherry tomato, smoked almonds

Sea Bass Bonne Femme smoked Pancetta, sorrel, peas lemon mash

DESSERT

Choice of one dessert

Dark Chocolate Tart

Lemon and Raspberry Sorbet

Raspberry Meringue Roulade with raspberry and mango coulis

Warm Apple and berry crumble with vanilla ice cream



EVENT DINNER MENU

ADDITIONAL

Soup course supplement of €4.00 per person

Sweet potato with ginger and coconut

Roasted tomato and red pepper with basil oil

Vegetable Soup

Celeriac soup with smoked bacon and white truffle

VEGETARIAN

Vegetarian Starter

Smoked Sundried Tomato Bruschetta with buffalo mozzarella, micro basil, pesto and balsamic glaze

Superfood Salad Quinoa, squash, bean mix and toasted seeds

Vegetarian Main Course

Beetroot and Spinach Risotto crispy kale, Mascarpone and aged Parmesan

Tagliatelle Pasta with blue cheese, spinach and walnuts

Thai Green Coconut Vegetable Curry served with Basmati Rice

Served with freshly brewed tea and coffee

TWO-COURSE | €35 PER PERSON

THREE-COURSE | €39 PER PERSON

