

PRIVATE DINING DINNER MENU

Please choose one starter, one main course and one dessert for your group

STARTERS

BUTTERNUT SQUASH AND SAGE SOUP

PEA AND SMOKED BACON SOUP

CURED SALMON

with beetroot, prawn, dill and lemon mascarpone

SERRANO HAM SALAD

with buffalo mozzarella, roast red pepper and olive tapenade dressing

WARM BRIE TART

with cherry tomato, basil, rocket and pesto

SCALLOP

with cauliflower puree, Clonakilty black pudding and curry oil (Additional €8 supplement)

MAINS

SUPREME OF CHICKEN

with crushed bacon and sage potato cake, fine beans and madeira cream

SEA BASS

with chive mash, braised leek, saffron and dill cream

70Z CHAR-GRILLED FILLET STEAK

with fondant potato, tenderstem broccoli, cheery tomato and jus (Addition €10 supplement)

BAKED PORTOBELLO MUSHROOM

with Puy lentil, barley and broad bean ragout topped with feta cheese

90Z CHAR-GRILLED RIBEYE STEAK

with fondant potato, tenderstem broccoli and pepper sauce (Addition €6 supplement)

ROASTRACK OF PORK

with champ potato, fine beans and dijon mustard just

MONKFISH SCAMPI

with crush minted peas, garlic mayo and chips (Addition €9 supplement)

RISOTTO

with garden pea and mushroom, topped with rocket and cashew nut

DESSERTS

APPLE, CINNAMON AND RAISIN CRUMBLE

Crunch granola top and vanilla ice cream

STICKY TOFFEE PUDDING

Salted caramel sauce, vanilla ice cream

COCONUT AND MANGO PANNA COTTA

Three course | €49 per person

Two course | €44 per person