

PRIVATE DINING LUNCH MENU

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

STARTERS

CARROT, COCONUT AND GINGER SOUP

BRUSCHETTA

Beef tomato, buffalo mozzarella, sundried tomato and rocket

CHAR-GRILLED PRAWN SKEWER

Asian salad, chilli and lime dressing

CAESAR SALAD

Smoked pancetta, aged parmesan and croutons

WARM GOATS CHEESE SALAD

Beetroot and pecan nuts, balsamic dressing

MAINS

CHIMICHURRI SALMON

Warm Nicoise style potato salad and Kalamata olive

9OZ CHARGRILLED RIB EYE STEAK

Champ potato, tenderstem broccoli and pepper sauce (Additional €6 supplement)

SUPREME OF CHICKEN

Savoy cabbage and chorizo, chive mash and red wine jus

SPINACH AND RICOTTA TORTELLINI

White wine, spinach cream sauce

CHARGRILLED LEMON AND GARLIC CHICKEN

Caesar salad topped with parmesan cheese

DESSERTS

APPLE AND BERRY CRUMBLE

Vanilla ice cream

RASPBERRY AND WHITE CHOCOLATE MERINGUE ROULADE

VEGAN CHOCOLATE TORTE

Berry compote

STRAWBERRY PANNA COTTA

Three course | €36 per person

Two course | €32 per person

Supplement apply for choice menu:

Additional Starter and Dessert course available at €3 per person per choice

Additional Main course available at €4 per person per choice

Served with Freshly Brewed Tea/Coffee