

Sample Menu

Duck Confit & Foie Gras Terrine, Spiced Courgette & Red Onion Marmelade

Roast Rabbit Saddle with Leeks, Clams, Mushroom & Corn Broth

Grilled Paillard of Swordfish with Lime, Coriander & Curry Remoulade

Warm Lobster & Potato Salad, Shallot & Garlic Puree, Tarragon Pesto

Inagh Goats Cheese Salad, Garlic Flutes, Apple & Courgette Chutney

Native Oysters & Chilled Irish Smoked Salmon Consomme, Red Onion and Baby Capers

Pan Fried Scallops Wrapped in Bacon, Pumpkin & apple Pickle, Bacon & Hazelnut Dressing

Baby Gem Salad with Celery, Croutons, Walnuts and Blue Cheese Dressing

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*Cream of Celeriac Soup*

*Or*

*Orange and Rum Sorbet*

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Grilled Fillet of Irish Beef, Leeks & Ceps, Peppered Swede, Rich Claret Sauce

Pot-Roasted Guinea Fowl Scented with Rosemary, Ragout of Cannellini Beans, Onions & Vegetables, Jus Court

Pan-Fried Duck Breast & Confit Leg, Aubergine Caviar, Runner Beans, Tomato and Provencale Olives, Garlic Jus

Loin of Glazed Suckling Pig, Foie Gras Cabbage, Apple & Mushroom Risotto, Cider Sauce

Braised Black Sole, Clams, Mushrooms & Leeks, Champagne Sauce

Grilled Turbot, Shallot & Garlic Puree, Spiced Cous Cous & Courgettes, Tomato & Garlic Sauce

Roast Sea Bass, Fennel and Chick Peas Scented with Lemongrass & Lime, Basil Remoulade

Grilled Spiced Tuna Steak, Chorizo & Smoked Paprika Risotto Red Pepper Dressing

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*See Our Dessert Menu*

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Tea/Coffee & Petits Fours

€65.00

(+15% Service Charge and VAT)