

Starters

BBQ Beef Brisket Croquettes, Pickled Winter Vegetables, Herb Salad

Warm Goats Cheese Bruschetta, Beetroot Jam, Pinenuts & Walnut Dressing

Parmesan & Wild Mushroom Arancini, Truffle Aioli, Honey & Soy Dressing

Lambay Island Crab Chowder, Crispy Smoked Pancetta, Chive Oil

Crispy Pork Belly, Creamed Cannellini Beans, Apple & Ginger Jam

Mains

Slow Cooked Pork Belly, Homemade Boudin Noir, Cauliflower Puree, Apple & Thyme Jus

Roast Butternut Squash Risotto, Roast Squash, Charred Tenderstem & Feta

Pan Roasted Chicken Breast, Carrot Puree, Girolle Mushroom Jus

Herb Crusted Hake Fillet, Baby Hasselback, Clams, Champagne Veloute

Slow Cooked Angus Beef Short Rib, Satay Hummus, Braised Bok Choy, Rosemary & Madeira Jus*

Ribeye Steak Option Available Upon Request When Booking Only

Served with a Chef's Selection of Seasonal Sides

Desserts

Apple Crumble, Butterscotch Sauce, Honeycomb Ice Cream

Baked Chocolate Brownie, Hazelnut Chocolate Sauce, Raspberry Ripple Ice Cream

Chocolate & Toffee Profiteroles, Nutella Chocolate Sauce, Praline

3 Courses €50

Menu Selection

Groups of 10 - 30 ~ 5 starters, 5 mains and 3 desserts

Groups of 30 - 49 ~ 4 starters, 4 mains and 3 desserts

Groups of 50+ ~ 2 starters, 2 mains and 2 desserts