

SET LUNCH

Starters

Pork Belly, Roasted Red Pepper Puree, Apple, Sweet & Spicy Peanuts

Whipped Goats Cheese Parfait, Confit Garlic Cherry Tomatoes, Hazelnut & Honey Cruton

Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion

Mains

French Onion & Miso Braised Beef, Sour Cream & Chive Potato Terrine

Seabass, Crab & Calabrian Chilli Hollandaise, Burnt Lemon, Buttered Greens

Honey Roast Squash Tart, Wild Mushroom, Crispy Sage & Parmesan Salad

Served with a Chef's Selection of Seasonal Sides

Desserts

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream

Apple Crumble, Whipped Clotted Cream, Crème Anglaise

Menu Selection for Parties 40+

3 Courses €38

SET LUNCH

Starters

Pork Belly, Roasted Red Pepper Puree, Apple, Sweet & Spicy Peanuts

Whipped Goats Cheese Parfait, Confit Garlic Cherry Tomatoes, Hazelnut & Honey Cruton

Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion

Hot & Spicy Duck Wings, Spring Onion & Coriander, Cashel Blue Mayo

Iberian Ham & Manchego Croquettes, Garlic Aioli, Cherry Tomatoes in Extra Virgin Olive Oil

Mains

French Onion & Miso Braised Beef, Sour Cream & Chive Potato Terrine

Pan Roasted Cod, Pil Pil Chowder, Clams, Wilted Baby Spinach

Roast Cornfed Chicken, Truffled Mushroom Gnocchi, Black Pepper Parmesan Crisp

Seabass, Crab & Calabrian Chilli Hollandaise, Burnt Lemon, Buttered Greens

Honey Roast Squash Tart, Wild Mushroom, Crispy Sage & Parmesan Salad

Served with a Chef's Selection of Seasonal Sides

Desserts

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream

Apple Crumble, Whipped Clotted Cream, Crème Anglaise

Cheese of The Month, Spiced Apple Chutney, Crackers

Menu Selection for Parties 10 - 24

3 Courses €38

SET LUNCH

Starters

Pork Belly, Roasted Red Pepper Puree, Apple, Sweet & Spicy Peanuts

Whipped Goats Cheese Parfait, Confit Garlic Cherry Tomatoes, Hazelnut & Honey Cruton

Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion

Iberian Ham & Manchego Croquettes, Garlic Aioli, Cherry Tomatoes in Extra Virgin Olive Oil

Mains

French Onion & Miso Braised Beef, Sour Cream & Chive Potato Terrine

Roast Cornfed Chicken, Truffled Mushroom Gnocchi, Black Pepper Parmesan Crisp

Seabass, Crab & Calabrian Chilli Hollandaise, Burnt Lemon, Buttered Greens

Honey Roast Squash Tart, Wild Mushroom, Crispy Sage & Parmesan Salad

Served with a Chef's Selection of Seasonal Sides

Desserts

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream

Apple Crumble, Whipped Clotted Cream, Crème Anglaise

Cheese of The Month, Spiced Apple Chutney, Crackers

Menu Selection for Parties 25 - 39

3 Courses €38