

SAMPLE PRIVATE DINING MENU A

All packages include Tea or Coffee



STARTERS

Soup of the Day

Home-made brown bread.

Chicken & Mushroom Vol Au Vent

Served with streaky bacon cream.

Irish Smoked Salmon

Watercress, fennel salad, avocado puree,
sourdough bread.

MAIN COURSE

Irish Roast Top Rib of Beef

Served with homemade stuffing, tender stem
broccoli, charred carrot fondant, roast potato,
yorkshire pudding, red wine jus or gravy.

Pan Fried Seabass

Served with roasted baby potatoes, tender
stem broccoli, carrots, garlic & butter sauce.

Roasted Butternut Squash Risotto

Balsamic reduction mushroom, spring onion,
parmesan shavings, wild rocket.

DESSERTS

Warm Apple Pie

Served with vanilla custard, ice cream.

Cheesecake Of The Day

Chocolate Fudge Cake

Served with cream or ice cream.

SAMPLE PRIVATE DINING MENU B

All packages include Tea or Coffee



STARTERS

Butternut Squash Soup

Home-made farmhouse bread.

King Prawns

Served with guacamole, toasted sourdough, rocket leaves, balsamic drizzle.

Goats Cheese Tart

Rocket salad, parmesan cheese, pesto sauce.

MAIN COURSE

Fillet Steak

Served with flat cap mushrooms, caramelised onion, confit cherry tomatoes, peppercorn sauce or red wine jus, served with rustic chips.

Pan Fried Fillet Of Hake

Served with burnt lemon beurre blanc, chargrilled tender stem broccoli, mashed potato, nduja crusted potato, crispy capers.

Chicken Supreme

Served with chestnut mushroom fricassee, shallot, tarragon sauce with crispy curly kale.

Potato Gnocchi

Served with parsnip cream (vegan), parsnip, sage crisps, pine nut pesto, grated pecorino romano.

DESSERTS

Warm Apple Pie

Served with vanilla custard, ice cream.

Cheesecake Of The Day

Chocolate Fudge Cake

Served with cream or ice cream.