

Silver Service Lunch & Dinner Menu

Mediterranean Vegetable Terrine 9,

With Apple Chutney, Pink Peppercorn and Citrus dressing

Monkfish Terrine 9, 12,

With Balsamic dressed Leaves and Fennel Confit

Mixed Melon & Tropical Fruits 9,

Tossed in late season IVY Honey & Natural Yogurt

Caesar Salad 1, 9, 12, 13,

With Parmesan shavings, Bacon lardons, Garlic Croutons & classic Caesar Dressing

Baked Goats Cheese 9, 1, 13, 5, 6, 8, 11,

With Nut Crust set on a Basil Crostini & seasonal Baby Leaves

Smoked Chicken

With Lime & Ginger Dressing on Mizuna & baby Red Chard

Warm Boston Prawn Salad 12, 14,

With Asian Chilli Dressing & Coriander on Sorrel & Rocket Leaves

Smoked Duck & Mango

Set on five leaf salad with Balsamic & Orange Oil Dressing

Terrine of Wild Irish Venison 4, 5, 11, 8,

With Tossed Leaves, Toasted Pistachio Nuts Dressed with aged Raspberry Vinaigrette

Duo of Fresh & Smoked Salmon 12,

Set on a bed of Mediterranean Vegetables & Lime Oil Dressing

Carpaccio OF Fresh Tuna 12, 4,

With Wasabi on a bed of Rocket & Orange Compote

Salmon and Prawn Roulade 12, 14, 9,

On baby leaves – Citrus Dressing

Cream of vegetable soup 9, 1, 13, 5, 6, 8, 11,

with herb crostini

served with selection of home-made breads and butter

Main Course Dinner Selector Menu

Roast Monkfish Tail 12,

In Asian Spices with a Blood Orange Compote

Baked Sea Bass Fillet 12,

With Chilli Ginger & Tomato

Grilled Fillet of Salmon 12, 9,

With beurre Lemon

Sauté Tornado Fillet of Prime Irish Beef 9, 3,

On a Potato Rosti with a Classic Bordelaise Sauce

Roast Herb Glazed Rack of Wicklow Lamb 3,

On a Caramelised Red Onion Mash with Shitaki Mushroom & Red Wine Sauce

Seared Loin of Irish Lamb 9,

On a bed of Colcannon with Confit of Garlic & Roast Vine Ripened Tomato finished With Honey & Rosemary Glaze

Herb Grilled Corn Fed Supreme of Chicken 9,

With a Forest Mushroom & Pearl Onion Cream Sauce on Spring Onion & Herb Mash

Sauté Breast & Confit Leg of Barbary Duck

With Honey & Ginger Sauce

Roast Honey Glazed Fillet of Pork

With Cider Sauce and Apple Chiplets

Roast Guinea Fowl

On a bed of Puy Lentils & Grilled Courgette in a Morel Mushroom Jus

Club Cut Roast Peppered Sirloin of Irish Beef 9, 4,

On a Bed Of fondant Potatoes & Fresh Horseradish Cream

Roast Loin of Venison

On a bed of Root Vegetables with Cumberland Sauce

Dessert Selector Menu

Fresh Strawberries 9,
With Vanilla Ice Cream or fresh dairy cream

Fresh Tropical Fruit Salad
Crème Anglaise 9,

Crème Brulée 9, 13, 1,
With Brandy Snap & Berry Compote

Caramelised Rhubarb & Custard Tart 13, 9, 1,

Baileys Cheesecake 9, 13,

Orange & White Chocolate Terrine 13, 9,

Apple & Cinnamon Tart 1, 13, 9,
With Rum Soaked Raisins

Brioche Bread & Butter Pudding 1, 13, 9,
with Crème Anglaise

Passion Fruit Bavarois 1, 13, 9,
with a Red Berry Compote

Seasonal Berries 1, 13, 9,
in a Brandy Snap Basket

Morello Cherry Mousse 11, 13, 9,

Poached Pears 3,
in Red Wine and Oriental Spices

IMPORTANT

Food Allergen Information

Regulation (EU) No 1169/2011

1, Gluten 2. Molluscs 3. Sulphites 4. Mustard 5. Lupin seed 6. Sesame
7. Celery 8. Nuts 9. Dairy 10. Soybeans 11. Peanut 12. Fish 13. Egg 14. Crustaceans