

Lunch Menu

€35

Starters

- Seasonal soup-
Chefs Garnish
- Liscannor Irish crab meat-
Orange & grapefruit
compressed melon
fried Quinoa
toasted pumpkin seeds
pickled seaweed salad
- Roulade-
Irish black pudding
Mustard aioli
Bourguignonne sauce
- Irish smoked salmon-
Beetroot
Wasabi
lemon & pickled cucumber
- Duck liver parfait-
Caramelised red onion compote
homemade brioche
seasonal leaves

Mains

- Roast Atlantic cod fillet-
Champ potato
clam & mussel white wine cream
- 9oz Irish rib eye steak-
Roast mushroom
Dauphinoise potato
Madeira sauce
- Beetroot risotto-
Crumbled Cashel Blue cheese
fennel, radish
green bean salad
- Chicken-
Colcannon
creamed cabbage
smoked bacon & truffle sauce
- Irish pork plate-
2 day slow cooked pork roulade
ham hock croquette
mustard dressing
crispy pork bites

Desserts

- Chocolate-
chocolate brownie
vanilla bourbon ice cream
- Lemon & Berries-
Baked lemon curd
mixed berries
crunchy crumble topping
- Cheese cake mousse-
Vanilla scented berry compote
crispy cinnamon granola
- Bread & butter pudding-
- Cheese-
selection of artisan cheeses
grapes & crackers

-Freshly brewed tea & coffee-

For events up to 24 guests we can offer
a choice of 3 starters, 3 mains and 3 desserts

For events greater than 25 guests
we can offer a choice of 2 starters, 2 mains and 2 desserts.

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