

Group Dinner Menu

Starters

Soup of the Evening 2,6,7 wheat,9,11

Chicken Liver & Foie Gras Parfait, Plum Chutney & Toasted Brioche 6,7 wheat

Scampi of Dublin Bay Prawns, Tempura Fried Prawns, Tartare Sauce, Mango & Chilli Relish 3,4,7 wheat,10,13

Brie aux Filo with Pruneaux d'Agen, Watercress, Pickled Beets & Squash 4,6,7 wheat,11

French Onion Soup 6,7 wheat, rye, oat, 11

Pan Seared Veal Kidney with Balsamic, Wholegrain Mustard Sauce & Toasted Brioche 4,7 wheat,9,10

Main courses

Fish of The Day 2,3,4,6

Fillet of JJ Youngs Irish Beef, Spinach, Truffled Celeriac, Short Rib Wellington & Red Wine Jus 4,6,7 wheat,9

Roast Supreme of Irish Chicken, Braised Cabbage & Ham, Honey & Wholegrain Mustard 6,10

Roast Wicklow Venison, Braised Red Cabbage, Fondant Potato, Orange Purée, Gherkin & Walnut Jus 5 walnut,11

Pan Roasted Halibut, Red Wine Risotto, Sauté Black Cabbage & Red Wine Beurre Rouge 2,6,11

Spiced Fillet of Monkfish, Braised Lentils & Chorizo, Roasted Bone Sauce 2,6,9

Selection of Side Dishes

Desserts

Warm Chocolate Fondant with Winter Berries & Vanilla Ice Cream 4,6,7 wheat

Classic Crème Brûlée, Sablé Biscuit 4,6,7 wheat

Roasted Chestnut Panacotta, Milk Chocolate Ice Cream & 70% Chocolate Sauce 4,5 chestnuts,6

Warm Pumpkin Cake & Candied Pecan with Salted Caramel Ice Cream, Candied Pecans, Pumpkin Seed Oil
5 pecan,6,7 wheat

A selection of Irish & European Farmhouse Cheeses, Quince Paste, Grapes & Homemade Crackers
4,6,7,wheat,rye,oats,11

Tea or Coffee

€64.50

Allergens: 1 Peanuts 2 Fish 3 Shellfish 4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8 Sesame 9 Celery 10 Mustard 11 Sulphur 12 Lupin 13 Soya Bean/Soya

If you have any food allergies, please inform a member of the staff or management *Although extra care has been taken in the preparation and production of our dishes, we cannot guarantee 100% that our dishes do not contain the above ingredients/allergens*