

Dinner Menu

Crispy Langoustine, Pancetta and Basil Parcels, Red Capsicum Puree

*Soft Clare Goats Cheese and Chervil Pannacotta, Beetroot Carpaccio
Roast Garlic Foam*

*Lightly seared Tuna Medallions, Avocado Puree, Baked Parmesan
Lime and Shallot Dressing*

*Panfried Foie Gras, Toasted Brioche, Warm Pear Chutney, Petit Salad
Grand Marnier Sauce*

Piquant Mushrooms with a Salad of Spring Vegetables, Hazelnut Vinaigrette



*Roast Celeriac Soup, Etupee of Leeks and Roast Pinenuts
or
Chefs Choice of Delicate Sorbet*



*Fillet of Irish Beef, Spinach and Potato Rosti, Braised
Portobello Mushroom and Shallot, Truffle Jus*

*Loin of Lamb, Chick Peas, Cumin and Rocket
Air Dried Tomato Petals, Lamb Jus*

*Pan Roasted Duck Breast and Confit Leg, Champ Spring Roll, Pak Choi
Foie Gras and Orange Sauce*

*Roast Turbot with Scallops, Oysters, White Bean Puree
and Horseradish Emulsion, Asparagus Spears*

*Roast Fillet of Sea Bream, Beetroot and Herb Risotto
Baby Spinach, Chorizo Veloute*

*Double Baked Mature Soft Cheese Souffle on a Red Onion and Crème
Fraiche Tart, Rocket Salad*

*Hot White Chocolate Mousse, Passion Fruit Jelly
Dark Chocolate Ice Cream*

*Warm Crepes, Jameson Whiskey Sauce
Vanilla Ice Cream*

*Orange Creme Brulee
Pink Grapefruit and Orange Sorbet*

*Chilled Rice and Coconut Pudding
Sweet Roasted Pineapple, Mango Sauce*

*Selection of Swiss Ice Cream and Sorbet
in a Crisp Almond Basket and Fresh Berries*

*Platter of Irish and Continental Cheeses accompanied
by a Pear Chutney Crispy Bread and Grapes*

Freshly Brewed Tea, Coffee and Homemade Petit Fours

€69 per person plus (10% service charge for parties of eight or more)