



Christmas Group Lunch Menu

3 Courses €35 - Applicable to groups of 10 or more in December

Please note this menu is sample and subject to change!

Starters

Chestnut and Wild Mushroom Soup, Soft Poached Organic Hen's Eggs and Nutmeg
Goats Cheese Panna Cotta, Beetroot and Port Puree, Walnut Praline and Orange Gel
Roast Butternut Squash Risotto Balls, Basil Pesto Mayo, Curried Granola, Mixed Leaf Salad
Crispy Suckling Pig Belly, Celeriac Slaw, Apple and Yuzu Dressing, Baby Leaf Salad
Gin Cured Salmon, Dill Pickled Cucumber, Horseradish Mayo, Curried Quinoa

Main Courses

Roast Fillet Salmon, Tender Stem Broccoli, Smoked Saffron Mayo, Salsa Verde
Montgomery Cheddar and Sweetcorn Polenta, Roast Garlic Mayo, Mixed Green Salad and Pesto
Pan Fried Fillet of Hake, Roast Cauliflower, Mussel and Almond Butter Sauce
Corn Fed Breast of Chicken, Black Eyed Beans, Sweetcorn, Slow Roast Pepper, Tarragon and Chorizo Crumb
225g Rib Eye of Beef, Cherry Tomatoes, Lambs Lettuce, Garlic Chilli Butter (€5 Supplement)

Desserts

Cleaver East Black Forest Gateaux, Vanilla Mascarpone, Hot Chocolate Sauce
Spiced Apple Crumble, Butterscotch Sauce and Bourbon Vanilla Ice Cream
Selection of Irish Artisan Cheese, Spiced Pear Chutney and Cheese Crackers

Group Menu Selections

Groups of 10 to 15 can avail from a menu of 5 Starters, 5 Main Courses and 3 Desserts.

Groups of 16 to 29 can avail of 3 Starters, 3 Main Courses and 3 Desserts.

Groups of 30 or more can avail of 2 Starters, 2 Main Courses and 2 Desserts.

Please be advised a 10% service charge is added to the entire bill of parties of 6 or more.