

Valid as at January 2008. All prices subject to change

Dinner Menus

Menu A €55.00

Baked Portobello Mushroom
with Bacon Lardons and Crispy Pancetta

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Carrot and Coriander Soup

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Supreme of Cornfed Chicken,
Black Pudding Stuffing
Gratin Potatoes and Caramelised Red Onion

*

Pear and Almond Tart, Crème Anglaise

*

Coffee and Mints

*

Menu B €55.00

Feta Cheese and Roast Bell Pepper Salad with Pine Kernels and Balsamic Dressing

*

Roast Root Vegetable Soup

*

Prime Ribeye of Irish Beef, Onion Mash, Rich Port Sauce

*

Lemon Tart, Orange Anglaise

*

Coffee and Mints

*

Menu C €60.00

Tian of Smoked and Fresh Salmon, Lemon Vinaigrette

*

Parsnip and Thyme Soup

*

Supreme of Cornfed Chicken
Pork Belly Stuffing
Button Mushrooms, Pearl Onions and Bacon Lardons
Vine Tomato Coulis

*

Double Chocolate Terrine, Raspberry Coulis

*

Coffee and Mints

Menu D €60.00

Classic Caesar Salad

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Wild Mushroom Soup with Truffle Oil

*

Pan-fried Fillet of Sea Bass on Parmesan Mash
Vine Tomato and Chick Pea Salsa

*

Chocolate Tart, Candied Orange Peel

*

Coffee and Mints

*

Menu E €65.00

Smoked Chicken & Wild Mushroom Filo Parcel
Tarragon Butter Sauce

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Roast Butternut Squash Soup

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Baked Darne of Monkfish, Roasted Fennel
Cockle and Mussel Ragout

*

Apple and Blackberry Crumble, Homemade Cinnamon Ice Cream

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Coffee and Mints

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Menu F €75.00

Chicken Liver Parfait, Bramley Apple Chutney
Toasted Brioche

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Leek and Potato Soup

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Pan-fried Fillet of Irish Lamb, Colcannon Mash, Garlic and Pearl Onion Confit
Sauce Béarnaise

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Citrus Tart, Mango and Strawberry Salsa

*

Coffee and Mints

*

Menu G €75.00

Spring Roll of Dublin Bay Prawn, Chilli Jam, Mixed Leaves

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Celeriac and Pearl Onion Soup

*

Fillet of Beef Wellington
Pommes Puree and Girolles Mushrooms
Madeira Jus

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Apple and Almond Tart, Homemade Vanilla Ice Cream

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Coffee and Mints

Additional Supplements

Petits Fours €4.00 per person

Selection of Farmhouse Cheeses €7.50 per person

Sorbet €4.50 per person