



Dinner Menu

Please Select One Starter or Soup, One Main Course and One Dessert

All Main Courses served with Seasonal Vegetables

We provide a Vegetarian Option for 10% of the final numbers

Starters

- Baked Darn of Irish Salmon with a Sharp Sorrell and Champagne Sauce
- Tian of Fresh Crab and Smoked Salmon with Rocket and Creme Fraiche
- Tian of Smoked Chicken with Cous Cous, Creme Fraiche and Chives
- Charcuterie Board with Mixed Continental Meats & Cheeses, Olives, Tapenades, Pesto & Bread
- Grilled Haloumi Cheese with Slow Roasted Tomatoes and Vegetables in a Balsamic Vingarette

Soups

- Creamy Winter Vegetable
- Leek and Potato with Chive Cream
- Smoked Fish and Potato Chowder*
- Creamy Tomato and Basil Soup
- Broccoli and Vintage Cheddar Soup
- Spiced Butternut Squash
- *We need a minimum number of guests, 20pax, in order to serve Seafood Chowder.*

Main Courses

- Roast Rack of Wicklow Lamb with Raspberry Jus
- Fillet of prime Irish Beef with a Red Wine Jus
- Oven Roast Sea Bass with Ratatouille
- Supreme of Chicken with Tarragon and Lime
- Slow Braised Lamb Shank with Redcurrant Jus

Vegetarian Options

- Wild Mushroom Risotto with Parmesan Shavings and Truffle Oil
- Slow Roast Vine Tomatoes, Thyme and Red Onion Tart with Rocket and Goat's Cheese
- Brie, Portobello Mushroom and Cranberries Wellington
- Stir Fried Vegetables with Ginger served in a Filo Pastry Parcel, resting on a Tomato and Coriander Sauce

Desserts

- Bread and Butter Pudding with Baileys
- Homemade Banoffi Pie
- Belgian Chocolate Marquise with Orange Mascarpone and Berry Compote
- Lemon Tart with Fruit Coulis and Vanilla Cream
- Seasonal Fruit Pavlova
- Assortment of Irish and European Cheeses with Chutneys and Biscuits