



PRIVATE DINING MENU

Up to 20 guests
€49.00 per person

STARTERS

Homemade Soup of the Evening
Served with Freshly Baked Bread

Seafood Chowder
Guinness & Walnut Bread

Dublin Bay Brown Crab Salad
Iced Watermelon, Mango and Coriander Salsa & Citrus Crème Fraiche

Salad of Cashel Blue Cheese & Baby Spinach
Roast Organic Beetroot, Candied Walnuts & Garlic Crostini

MAIN COURSE DISHES

Grilled 8oz Fillet Steak
Traditional Champ, Béarnaise Sauce & Buttered Asparagus

Pan seared Fillet of Salmon
Risotto of Hand Picked Irish Crab, Baby Leek & Chardonnay Cream

Pan seared Saddle of Lamb
Caper and Black Olive Ratatouille, Goats Cheese Mash & Roast Jus

Vegetarian Option Available Upon Request

DESSERTS

Assiette of Desserts
Chocolate & Berries
*Layers of Valrhona Chocolate Mousse and Brownie
& Raspberry Compote*

Selection of Teas and Coffee