



# PRIVATE DINING MENU

## STARTERS

Cauliflower Soup - Chives (1A, 4)

Smoked Gin Cured Salmon, Crème Fraiche, Burnt Lemon Purée, Chervil  
(1A, 4, 8, 13)

Truffled Wild Mushrooms, Prosciutto Ham, Hen's Egg, Parmesan (1A, 4, 7,  
13)

Roasted Beetroot Salad - Pumpkin Seeds, Cashew Cheese, Olive Oil,  
Lemon (3C, 12, 9)

## MAINS

Market Fish of the Day - Pomes Fondant, Celeriac Puree, Sauteed  
Vegetables, Dill Beurre Blanc (4, 6, 8, 9, 13)

Lemon & Herb Grilled Chicken Breast - Pomes Fondant, Celeriac Puree,  
Sauteed Vegetables, Chasseur Sauce (4, 9, 12, 13)

Mustard and Thyme Roast Beef Sirloin - Pomes Fondant, Celeriac Puree,  
Sauteed Vegetables, Red Wine Mustard Jus (3B, 9, 13)

Mushroom Risotto - Chestnuts, Parmesan (4, 13)

*Served with Roast Baby Potatoes and Roast Vegetable Selection*

## DESSERTS

Passionfruit & Raspberry Cheesecake, Sorbet (1A, 4, 13)

Chocolate Tart with Minted Berries and Whipped Cream (1a,4,7,13)

Ginger Cake - Clotted Cream, Brandy Snap (1a,4,7,13)

Selection of Irish Gelato, Vanilla, Strawberry, Chocolate, Mixed  
Berries (4, 13)

### ALLERGENS

1 Gluten (A-Wheat, B- Spelt C-Khorasan,  
D-Rye, E-Barley F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews,  
D-Pecans, E-Brazil, F-Pistachio,  
G-Macadamia, H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster,  
C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and

Sulphites 14 Lupin