



THE GALLERY SUITE

# PRIVATE DINING MENU

## STARTERS

### ROASTED TOMATO SOUP

Crème Fraîche, Chives (1A, 4)

### SMOKED GIN CURED SALMON

Crème Fraîche, 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

Pommes Fondant, Root Vegetable Purée, Sautéed Vegetables, Dill Beurre Blanc (4, 6, 8, 9, 13)

### LEMON & HERB GRILLED CHICKEN BREAST

Pommes Fondant, Root Vegetable Purée, Sautéed Vegetables, Chasseur Sauce (4, 9, 12, 13)

### MUSTARD AND THYME ROAST BEEF SIRLOIN

Pommes Fondant, Root Vegetable Purée, Sautéed Vegetables, Red Wine Mustard Jus (3B, 9, 13)

### MUSHROOM RISOTTO

Chestnuts, Parmesan (4, 13)

All Main Courses Served with Sautéed Greens and Roasted Baby Potatoes (4, 1A)

## DESSERT

### PASSIONFRUIT & RASPBERRY CHEESECAKE

Sorbet (1A, 4, 13)

### CHOCOLATE TART

with Minted Berries and Whipped Cream (1A, 4, 7, 13)

### RAW HONEY AND APPLE BAVAROIS

Compressed Apple, Honey Tuille (1A, 4, 7, 13)

### SELECTION OF IRISH GELATO

Vanilla, Strawberry, Chocolate, Mixed Berries (4, 13)

Served with Freshly Brewed Tea or Coffee.