



THE GALLERY SUITE

PRIVATE DINING MENU

STARTERS

PEA & MINT SOUP

Finished with Sour Cream (1A, 4, 9)

SMOKED GIN CURED SALMON RILLETT

Crème Fraîche, 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

PAN SEARED SALMON

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 & THYME ROAST BEEF SIRLOIN

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

SPINACH & RICOTTA RAVIOLI

Pumpkin Seeds, Beurre Noisette (1A, 4, 7)

DESSERT

PASSIONFRUIT & RASPBERRY CHEESECAKE

Sorbet (1A, 4, 13)

DARK CHOCOLATE & ORANGE SLICE

Chocolate Mousse, Orange Gel, Chocolate Shavings (1A, 4, 3A, 7)

RHUBARB & ALMOND TART

Strawberry Sorbet (1A, 7, 4, 3A)

SELECTION OF IRISH GELATO

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

Served with Freshly Brewed Tea or Coffee.