

PRIVATE DINING MENU

€69 per person

STARTERS

SWEET POTATO AND COCONUT SOUP

Chilli and Coriander Crème Fraîche (4,9)

MONTENOTTE GIN CURED SALMON

Crab, Tonic Gel, Dill Mayonnaise, Goatsbridge Caviar (4,5,7,13)

SALAD OF HEIRLOOM BEETS

Anjou Pear, Mache, Candied Walnuts, St. Tola Goats Curd (3,4)

CRISPY SILVERHILL DUCK CONFIT

Asian Salad, Soy Ponzu Dressing, Roasted Cashew Nuts (3,8,11)

MAINS

PAN ROASTED SEA BASS

Celeriac, Mussel Cream, Pickled Granny Smith Apple, Sea Herbs (4,5,8,13)

BRAISED BEEF SHORT RIB

Pearl Onion, Bacon, Mushroom, Sweet Carrot, Horseradish (13)

ROAST BREAST OF WEST CORK CHICKEN

Crispy Potato Terrine, Wild Mushrooms, Celeriac Puree, Green Peppercorn Jus (4,9,13)

CHESTNUT GNOCCHI

Brown Butter, Ricotta, Apple, Pumpkin Seeds, Sage (1,4,7)

DESSERTS

CHOCOLATE PRALINE PARIS BREAST

Praline Cream, Chocolate Cremeux, Hazelnuts (1,3,4,7)

MANGO & WHITE CHOCOLATE CHEESECAKE

Passionfruit Sorbet, Caramelised White Chocolate (1,4,7)

APPLE CRUMBLE TARTLET

Cream Anglaise, Vanilla Ice Cream (1,3,4,7)

CITRUS MASCARPONE BRÛLÉE

Raspberry Sorbet, Hazelnut Shortbread (1,3,4,7)

Freshly Brewed Tea or Coffee

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

PRIVATE DINING MENU

€89 per person

A SELECTION OF ARTISAN BREADS

Whipped House Butter (1,4)

PAN FRIED IRISH SCALLOP

Curried Cauliflower Purée, Caper, Raisin Butter (4,5,8)

CHICKEN LIVER & FOIS GRAS PARFIT

Bitter Orange Chutney, Toasted Brioche (1,4,7)

WILD MUSHROOM & CELERIAC SOUP

Garlic Sourdough & Truffle Oil (1,4)

TREACLE CURED CHATEAUBRIAND

Ragout Stuffed Portobello Mushroom, Fried Pickled Onion, Red Wine Sauce (1,4,13)

HONEY ROAST SKEAGHANORE DUCK BREAST

Dukka & Duck Confit Tart, Apricot Gel, Duck Gravy (1,3,13)

ROAST MONKFISH

Cucumber, Asparagus Wrapped in Parma Ham, Chive Velouté (4,5,8,14)

SABLE BRETON WITH RASPBERRIES

Vanilla Cream & Vanilla Ice Cream (1,4,7)

WHITE CHOCOLATE FONDANT

Dark Chocolate Sorbet (1,4,7)

MINI PAVLOVA

Lime Curd, Chantilly Cream, Poached Pineapple, Mango Sorbet (14,7)

Freshly Brewed Tea or Coffee

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PRIVATE DINING MENU

€119 per person

A SELECTION OF ARTISAN BREADS

Whipped House Butter (1,4)

FOIE GRAS ECCLES CAKE

Poppy Seed & Almond Crumb (1,4,7,12,14)

MANGO AND BASIL SORBET

RAVIOLI OF LOBSTER, LANGOUSTINE AND SALMON

Lemongrass & Chervil Velouté, Tomato Tartare (1,4,5,6,7,8)

CARPACCIO OF SPICED BEEF

Creamed Horseradish, West Cork Gouda, Pickled Vegetables, Apple Balsamic Cream (4,7)

DRY AGED BEEF FILLET

Mushroom & Spinach Pithivier, Roasted Carrot, Fondant Potato, Bordelaise (1,4,7,13)

IRISH WILD HALIBUT

Bouillabaisse, Cucumber, Safron & Garlic Mash, Black Olive Crumb (4,5,6,8,13)

WHIPPED TIPPERARY BRIE

Glazed Figs, Caramelized Pecans, Truffle Honey (3,4)

CHOCOLATE & ESPRESSO MOUSSE CAKE

Orange Purée, Chocolate Crumb, Caramel Ice Cream (1,4,7)

Freshly Brewed Tea or Coffee and Petit Fours

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