

Private Dining Menu

Starters

Smoked Chicken Caesar
Baby Gem, Garlic Croutons, Fresh Parmesan & Creamy Caesar Dressing

Shannagarry Smoked Salmon
With Warm Potato and Chive Scone, Dill Crème Fraiche

Ripe Gallia Melon
With Compote of Black Figs & Black Forest Ham

Trio of Salmon
Smoked, Gravalax and Honey Mustard with Sun-dried Tomato Dressing

Goats Cheese Bruschetta
With Roast Pine Nuts, Pesto & Balsamic Leaves

**Foie Gras & Chicken Liver Parfait*
Red Onion Marmalade, Toasted Brioche & Baby Mixed Salad

Smoked Mackerel Pate
Horseradish Crème Fraiche & Toasted Foccacia

Tian of White Crab & Smoked Halibut
Spring Onion, Black Olive & Walnut Dressing

**Wild Hare Terrine*
With Seasoned Seasonal Leaves & Crab Apple Compote

Soups

Field Mushroom with Tarragon Cream

Leek & Potato Herb Croutons

Potato & Celeriac Topped with Truffle Essence

Roma Plum Tomato Scented with Fresh Basil

Green Pea and Ham

Cream of Harvest Vegetable

Celery and Stilton

Curried Parsnip finished with Coconut Cream

Chilled Gazpacho

Sorbets

Apple & Calvados

Wild Mixed Berry

Gin & Pink Grapefruit

Sicilian Lemon

Champagne

Main Courses

***Angus Fillet of Beef
With Peppercorn Crust a Wild Thyme Jus*

*Sirloin of Irish Angus Steak
Confit of Shallots Cognac & Green Peppercorn Sauce*

*Free Range Chicken Supreme
With wild Mushroom and Tarragon Café au Lait*

*Rack of Lamb
Green Herb & Grain Mustard Crust, Rosemary Jus*

*Roast Pork Fillet
Wrapped in Parma Ham Sun-dried Tomato & Basil Cream*

***Pot Roast Barberrry Duck Breast
Stewed Baby Leeks and a Tangy Kumquat Sauce*

*Parmesan Crusted Turkey Escalope
Wild Mushroom, Leek & Roast Garlic Cream Sauce*

*Grilled Salmon Supreme
Fennel, Tomato & Mussel Nage*

***Pan Seared Monkfish Tail
Smoked Bacon, Vermouth and Parsley Cream Sauce*

*Baked Cod Fillet
Sun-dried Tomato, Black Olive and Chorizo Dressing*

*Seared Atlantic Salmon
With a Rich Shellfish Bisque*

*Pan Fried Sea Bass Fillets
With Warm Tomato Choron sauce*

**All Main Courses are accompanied by a selection of broccoli, cauliflower, asparagus,
cherry tomato, and carrot purée with gratin and champ potatoes*

Desserts

Triple Chocolate Mousse Cake with Whipped Cream

Bailey's Cheesecake with Chocolate Ice-cream

Strawberry & Vanilla Mousse with rum flavoured sauce

Mango & Passion Fruit Parfait with Tropical Fruit Salad (C)

Steamed Banana & Walnut Pudding with Vanilla Ice-cream & Rum Custard

Warm Pear & Almond Tart with Cinnamon Ice-cream

Home Made Tiramisu with Almond Tuilles

** Individual Chocolate & Praline Mousse with Coffee Cream (C)*

Selection of Farmhouse Cheese with Fruit & Biscuits

** Selection of Miniature Chocolate Desserts to include Chocolate & Praline Mousse with a Nutty Base, White Chocolate & Raspberry Mousse and Chocolate Ripple Cheesecake*

Tea or Coffee

Selection of Fresh Irish farmhouse Cheese and Biscuits

Tea or Coffee

Your Choice of Two Starters, Two Main Course & Two Desserts.