



Starters

Chef's Assiette of Seafood

*Smoked Salmon, Prawn Cocktail, Fresh Carlingford Oyster,
Samphire, Wasabi Crème Fraîche (1,2,4,7,10,14)*

Smoked Duck, Fig & Grilled Pear Salad

Baby Rocket & Spinach Leaves, Red Onion, Fig Balsamic Vinegar, Walnuts (6,8,10,12)

Traditional French Onion Soup

Gruyere Cheese Crouton (1,6,7,10,12)

Goats Cheese Bon Bon

Apple Puree, Beetroot, Orange Blossom Honey (1,3,6,7)

Rosette of Honeydew Melon

Watermelon Granita, Cantaloupe Tian, Ginger Beer Jelly (v)

Main Course

Individual Beef Fillet Wellington

Wrapped in Filo Pastry, Chive Potato, Semi Dried Plum Tomato, Madeira Jus (1,3,7,9,12)

Trio of Fish

*Monkfish, Salmon, Halibut, Seaweed Creamed Potato, Samphire,
Lemon & Tarragon Cream Sauce (2,4,7,9,12)*

Supreme of Chicken

*Stuffed with Smoked Bacon & Cream Cheese, Boulangère Potatoes,
Chorizo & Sun Blushed Tomato Cream Sauce (6,7,9,12)*

Roast Butternut Squash Gnocchi

Wilted Spinach & Light Truffle Cream (3,7,10,v)

Venison Steak - Cooked Medium Rare

Smoked Garlic Mash, Sauteed Wild Mushrooms, Juniper Berry Jus (7,9,12)

All served with Chef's Selection of Vegetables & Potato (6,7)

Dessert

Chef's Assiette of Dessert

Pistachio Macaroon, White Chocolate Pyramid, French Raspberry Tart (1,3,7,8)

Selection of Irish Cheeses

*Cashel Blue, Hegarty's Mature Smoked Cheddar, Ballylisk Brie,
Corleggy Goats Cheese, Milleen's Cheese, Celery Sticks, Grapes, Chutney (1,7,8,9,12)*

Tea & Coffee with Petit Fours (1,3,7,8)

Allergens

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Dairy, 8. Tree nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur dioxide and sulphates, 13. Lupin, 14. Molluscs