

Set Dinner

Starters

Pork Belly, Roasted Red Pepper Puree, Apple, Sweet & Spicy Peanuts

Whipped Goats Cheese Parfait, Confit Garlic Cherry Tomatoes, Hazelnut & Honey Cruton

Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion

Hot & Spicy Duck Wings, Spring Onion & Coriander, Cashel Blue Mayo

Iberian Ham & Manchego Croquettes, Garlic Aioli, Cherry Tomatoes in Extra Virgin Olive Oil

Mains

Honey Roast Squash Tart, Wild Mushroom, Crispy Sage & Parmesan Salad

Roast Cornfed Chicken, Truffled Mushroom Gnocchi, Black Pepper Parmesan Crisp

French Onion & Miso Braised Beef, Sour Cream & Chive Potato Terrine

Seabass, Crab & Calabrian Chilli Hollandaise, Burnt Lemon, Buttered Greens

Steakhouse Burger Vintage Cheddar, Bacon, Tomato Chutney & Tarragon Aioli, Fries

Served with a Chef's Selection of Seasonal Sides

Desserts

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream

Apple Crumble, Whipped Clotted Cream, Crème Anglaise

Cheese of The Month, Spiced Apple Chutney, Crackers

Parties 10 - 24

3 Courses €55

Set Dinner

Starters

Pork Belly, Roasted Red Pepper Puree, Apple, Sweet & Spicy Peanuts

Whipped Goats Cheese Parfait, Confit Garlic Cherry Tomatoes, Hazelnut & Honey Cruton

Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion

Iberian Ham & Manchego Croquettes, Garlic Aioli, Cherry Tomatoes in Extra Virgin Olive Oil

Mains

Honey Roast Squash Tart, Wild Mushroom, Crispy Sage & Parmesan Salad

Roast Cornfed Chicken, Truffled Mushroom Gnocchi, Black Pepper Parmesan Crisp

French Onion & Miso Braised Beef, Sour Cream & Chive Potato Terrine

Seabass, Crab & Calabrian Chilli Hollandaise, Burnt Lemon, Buttered Greens

Served with a Chef's Selection of Seasonal Sides

Desserts

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream

Apple Crumble, Whipped Clotted Cream, Crème Anglaise

Cheese of The Month, Spiced Apple Chutney, Crackers

Parties 25-39

3 Courses €55

Set Dinner

Starters

Pork Belly, Roasted Red Pepper Puree, Apple, Sweet & Spicy Peanuts

Whipped Goats Cheese Parfait, Confit Garlic Cherry Tomatoes, Hazelnut & Honey Cruton

Prawn Cocktail, Harissa & Lime Marie Rose, Avocado Salsa, Scallion

Mains

Honey Roast Squash Tart, Wild Mushroom, Crispy Sage & Parmesan Salad

French Onion & Miso Braised Beef, Sour Cream & Chive Potato Terrine

Seabass, Crab & Calabrian Chilli Hollandaise, Burnt Lemon, Buttered Greens

Served with a Chef's Selection of Seasonal Sides

Desserts

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream

Apple Crumble, Whipped Clotted Cream, Crème Anglaise

Cheese of The Month, Spiced Apple Chutney, Crackers

Parties 40+

3 Courses €55