

DINNER



Our Dinner Menus are ideal for celebratory and more formal occasions. Be seated, relax and enjoy a three or four course meal from the options below followed by tea or coffee.

Starters

Guinness Cured Salmon, Saffron & Quail Egg Crush,
Samphire & Radish Salad, Garlic Aoili, Warm Potato Farl

Smoked Chicken & Mango Rilette,
Chive Crème Fraîche, Pea Shoots & Sundried Tomato Oil

Warm Tiger Prawn Pil-Pil, Chili & Garlic Oil,
Lemon, Lime & Black Pepper Focaccia

Bluebell Falls Goats Cheese & Heirloom Beetroot Salad,
Mâche Salad & Toasted Pine Nuts

Bresaola Carpaccio, Shaved Parmesan,
Balsamic Reduction, Micro Greens
& New Season Tuscan Olive Oil

Chicken Tikka Salad, Mint & Cucumber Riata,
Warm Asian Vegetable Samosa, Tricolour Violet Petals

Soup Selection

Scotch Broth with Lamb & Organic Root Vegetables,
Sourdough Bread

Slow Roast Tomato & Fresh Basil,
Feta & Oregano Croute

Chunky Country Vegetable Cream Soup,
Garlic & Herb Spear

Kilmore Quay Shellfish Bouillabaisse,
Spiced Tomato & Fresh Dill

Terrence Snow's Potato & Garden Parsley Soup,
Chive Oil

Celeriac, Parsnip & Shallot Cream,
Crème Fraîche & Truffle Oil

Vegetarian

Gateau of Keeling's Roasted Vegetables,
Creamed Polenta, Goats Cheese Gratin,
Spiced Saffron & Tomato Jus

Sautéed Leeks, Asparagus &
Cooleeney Camembert Filo Parcel,
Garlic Potato Puree, Cherry Tomato & Basil Sauce

Nick George of Wexford's Wild Mushroom & Rocket Risotto,
Garlic & Pesto Ciabatta, Parmesan Shavings



DINNER
Continued

Bespoke menus customisable to taste, theme or occasion are one of our specialities so let the team know if you would like to design a menu with us.

Main Courses

Pan-Seared 6oz Fillet of Prime Irish Beef,
Creamed Spinach, Flatcap Mushroom,
Sweet Potato Rosti, Honey Glazed Parsnip,
Merlot Reduction

Honey Roast Silver Hill Barbary Duck Breast,
Butternut Squash, Spiced Red Cabbage,
Polenta Pont Neuf, Amarena Cherry Jus

Supreme of West Cork Glin Valley Chicken,
Spinach & Feta Cheese Farcie, Sundried Tomato Boxy,
Mange Tout. Roast Pepper & Tarragon Jus

Club-Club 8oz Sirloin of Kylebeg Beef,
Buttered French Beans, Chargrilled Red Onions,
Galette Potato, Wild Mushroom & Brandy Cream

Baked Kilmore Quay Hake Fillet,
Buttered Baby Carrots, Samphire, Gnocchi Potato,
Mussel & Shallot Cream

Iberico Ham Wrapped McCarron's Irish Pork Fillet,
Clonakilty Black Pudding & Apple Potato Cake,
Sprouting Broccoli, Calvados Jus, Crackling Crisps

Grilled Tranche of North Atlantic Salmon,
Dublin Bay Prawn, Wilted Spinach,
Crushed Parsley Potato, Lobster Bisque

Noisettes of Camolin Wexford Lamb,
Smoked Knockanore Dauphinoise,
Roast Carrot, Pea Puree, Garlic,
Rosemary & Red Wine Reduction

Desserts

Lemongrass & Lime Pannacotta,
Ginger Crumble, Home Made Almond Biscotti, Violet Pear

Dark Chocolate & Pistachio Mousse,
Raspberry Jelly, Kumquat Jam

Oreo Cheesecake Cookie Crumble,
Vanilla Cream, Peanut Butter Ice-cream

White Chocolate & Baileys Bread & Butter Pudding,
Hazelnut Praline Anglaise