

PLATED DINNER MENU

Three Course €51 per person | Two Course €46 per person
Minimum 30 people

Choose One Starter, One Main & One Dessert

STARTERS

- Cured Salmon with beetroot, prawn, dill & lemon mascarpone
- Butternut Squash & Sage Soup
- Pea & Smoked Bacon Soup
- Serrano Ham Salad with buffalo mozzarella, roast red pepper & olive tapenade dressing
- Warm Brie Tart with cherry tomato, basil, rocket & pesto
- Scallop with cauliflower puree, Clonakilty black pudding & curry oil (€8 supplement)

MAINS

- Supreme of Chicken with crushed bacon & sage potato cake, fine beans & madeira cream
- Sea Bass with chive mash, braised leek, saffron & dill cream
- Char Grilled 7oz Fillet Steak with fondant potato, tenderstem broccoli, cherry tomato & jus (€10 supplement)
- Baked Portobello Mushroom with puy lentil, barley & broad bean ragout, topped with feta cheese
- Char Grilled 9oz Ribeye Steak with fondant potato, tenderstem broccoli & pepper sauce (€6 supplement)
- Roast Rack of Pork with champ potato, fine beans & Dijon mustard jus
- Monkfish Scampi with crushed minted peas, with garlic mayo & chips (€9 supplement)
- Risotto with garden pea and mushroom, topped with rocket & cashew nut

DESSERTS

- Apple, Cinnamon and Raisin Crumble with crunchy granola top & vanilla ice cream
- Sticky Toffee Pudding with salted caramel sauce vanilla ice cream
- Panna Cotta with coconut & mango
- Chocolate Coconut Pecan Pie with maple chocolate syrup

Served with freshly brewed tea and coffee

Supplements apply for choice menu.
Additional Starter and Dessert Course available at €4 per person
Each Additional Main Course available at €6 per person
A supplement will apply to all menus that includes a choice
We will include a silent vegetarian option as standard for your event