

Private Dining Menu

€120 Per Head

Chef's Amuse-bouche

Contains: 1a, 2 3, 7, 8c, 9, 12

Lobster Ravioli,
Shellfish Bisque and Trout Caviar

Contains: 3, 10, 12

Pressed Ham Hock,
Apple Chutney and Niçoise Salad

Contains: 3, 7, 12

Celery and Botrytis Semillon Sorbet

Contains: 9, 12

Grilled Fillet of Halibut
Ink Tuile, Asparagus Tips and Lemon Beurre Blanc Sauce

Contains: 1a, 4, 7, 12

Hereford Beef Tournedo,
Glazed baby Vegetables, Fondant Potato and Bordelaise Sauce

Contains: 7, 9, 2

Mango & Passion Fruit Parfait
Served with Langue de Chat

Contains: 1a, 3, 7,

A Selection of Irish Cheese

Contains: 1a, 3, 7, 12

Tea/Coffee & Petit Fours

Contains: 1a, 3, 5, 7, 8a, 8b, 8c, 8h, 12

Allergens:

1) Gluten
1a) Wheat
1b) Rye
1c) Barley
1d) Oats
2) Crustacean

3) Egg
4) Fish
5) Peanuts
6) Soybeans
7) Milk

8) Nuts
8a) Almond
8b) Hazelnut
8c) Walnuts
8d) Pecan Nuts
8e) Brazil
8f) Pistachio
8g) Macadamia
8h) Cashew

9) Celery
10) Mustard
11) Sesame
12) Sulphites (S02)
13) Lupin
14) Molluscs