



Sample Private Dining or Event Dinner Menu

Appetiser

Game Terrine with Toasted Brioche, Baby leaf Salad, Apple & Prune Chutney

Golden Fried Salmon & Crab Cakes with sautéed Greens and Saffron Sauce

French Onion Soup, Gruyère Croustade

Main Course

Pan Fried 100g East Cork Sirloin Steak, Crispy Onion Rings with
Brandy Pepper Sauce

Seared Sea Bass Fillets, Herb Mash, Asparagus & Lemon Butter Sauce

Free Range Chicken Supreme, Smoked Bacon, Potato Rosti with a Port Jus

Almond Pastry Galette of Wilted Spinach, Ewe's Feta Cheese, Spring Vegetables,
Red Pepper Coulis

Above served with Chef's Selection of Vegetables & Potatoes

Dessert

Croissant & Butter Pudding with a Baileys Anglaise

Crepes filled with Wild Berries and Vanilla Cream

Chilled Lemon Soufflé with Coconut

Freshly Brewed Tea or Coffee

€45.00