

SET DINNER MENUS



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MENU 01

Seafood Tasting plate of Seared Sesame Tuna, Mini Thia crab Tian, lemongrass and ginger Salmon , Beetroot Gravadlax Tart With micro herbs, lime scented crème fraiche, wilted plum tomato and red onion confit

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Cappuccino of Sweet Thai Infused Chicken Bisque With baby basil leaves, Accompanied by Tomato and fennel, sweet rosemary focaccia, raisin and walnut artisan breads

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Duet of Charred fillet and Mini Rack of Lamb With wilted spinach and wood mushroom, pomme gratin Red wine rosemary smoked bacon and garlic jus

(Fish Option)

Seared Sea Bass

With a cassoulet of white beans Tomato, chorizo sausage and Crayfish

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Caramel Panna Cotta

With sweet espresso centre, soft berry compote and raspberry popping candy

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Irish Cheeseboard

Served with crackers and relish

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Coffee, Chocolates



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MENU 02

Caramelised Really Slow Roasted Pork belly
With confit of red onion wilted spinach Guinness
and thyme reduction

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Shot Glass of Pimms Cocktail Sorbet

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Charred Prime Irish Fillet
With celeriac puree roasted shallot and truffled
asparagus

(Fish Option,)

Pan Roasted Monkfish
Smoked pancetta, Pomme puree sauce newburg
and poached langoustine

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Black Forest Chocolate
fondant With mulled cherries
and a little pot of kirsch
ice cream

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Irish Cheeseboard
Served with crackers and relish
Coffee, Chocolates

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MENU 03

Crispy Confit of Duck
With cepp lentils red wine and thyme glaze

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Shot Glass of Mojito sorbet

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Seared Cannon of Lamb
With Rosti potato and honey roast carrot merlot
and thyme jus

(Fish Option)

Pan Roasted Hake
With celeriac puree, lobster bisque reduction

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Macerated Seasonal Berries
(Served in a martini Glass)
With balsamic basil, muscuvado
brown sugar and raspberry sorbet

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Irish Cheeseboard
Served with crackers and relish

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Coffee, Chocolates

