

PRIVATE DINNER MENU

Starters

Confit of Shredded Duck Spring Rolls

Baby Leaves, Chili Plum Sauce, Pickled Ginger

Marine Seafood Chowder

Delicious Creamy Chowder with Smoked Cod, Fresh Salmon & Mixed Seafood
with Homemade Guinness Bread

Chef's Soup of the Evening

Healthy Vegetable Soup served with Petit Pain

Classic Chicken Caesar Salad

Baby Cos Leaves, Crispy Smoked Bacon, Garlic Ciabatta Croutons & Shaved Parmesan
in a Creamy Caesar Dressing

Grilled Goats Cheese Tartlet

With Bell Pepper Salsa, Basil Pesto & Roasted Capsicum Dressing

Buffalo Mozzarella, Tomato & Parma Salad

Beefsteak Tomato, Buffalo Mozzarella, Crispy Parma Ham & Balsamic Reduction

Main Course

Roast Sirloin of Prime Irish Beef

Fondant Potato, Yorkshire Pudding and a Red Wine Jus

Duo of Poached Salmon & Hake Fillets

Pan-fried Asparagus Spear, Chive Hollandaise

Pan Seared Supreme of Chicken

Celeriac Puree, Wild Mushroom, Chablis Cream Sauce

Slow Roast Lamb Shank

Herb Mash, Rosemary & Thyme Jus

Traditional Roast Breast of Turkey & Honey Baked Ham

With Mixed Sage & Onion Stuffing, Cranberry Bouché & Roast Gravy

Garden Pea & White Truffle Risotto

Pan-fried Asparagus & Parmesan Shavings

Desserts

Passion Fruit & Mango Mousse

with Glazed Meringue, Kiwi Syrup & Raspberry Sorbet

Warm Chocolate Hazelnut Brownie

With Marshmallow Ice Cream, Raspberry Anglaise

Baked Apple & Cinnamon Pie

Served Warm with Crème Anglaise & Apple Sorbet

Toblerone Cheesecake

With Chocolate Oil & Raspberry Sorbet

Marine Melody

Passion Fruit Cheesecake, Chocolate Brownie & Hazelnut Meringue with Baileys Cream
& Fresh Strawberry & Pistachio Ice Cream

Tea & Coffee

Please choose 2 Starters, 2 Main Courses & 2 Desserts-€39.00 per person. (For groups up to 60)
For Groups over 60, please Choose 1 Starter, 2 Main Courses & 1 Dessert

Additional Choices – Please add €3.00 per choice
Minimum Numbers Apply