

Private Dining Dinner Menus

Our dinner menus give you the opportunity to select your own personal menu.
Price for additional choices are indicated below.

First Courses

Carpaccio of Irish Beef Fillet with Globe Artichokes, Rocket & 36 month Parmesan

Tian of Liscannor Crab, Apple, Lime & Avocado Mousse with Roasted Red Pepper Vinaigrette

Irish Salmon Marinated in Beetroot and a Blend of Fine Spices,
with Apple Salad & Crème Fraîche

Szechwan Prawns with an Arugula & Thai Vegetable Chutney,
Coriander & Coconut Dressing*

Sesame Coated Tuna Loin with Wasabi Crème Fraîche, Tempura Oyster, Mango Salsa
& Asian Coleslaw

Herb Coated Tuna Carpaccio with Shaved Fennel Salad, Ginger and Soya Dressing

Terrine of Foie Gras with Baby Leeks and Madeira Jelly*

Ceviche of Irish Salmon with Ruby Grapefruit, Avocado, Salad of Coriander Cress & Red Radish

Truffle Scented Quail with a Galette of Girolle Mushrooms, Herb Salad & Truffle Dressing

Liscannor Lobster & Dublin Bay Prawn Terrine with Lemon Purée & Chervil

Salmon Confit with Almond Crème Fraîche, Pepper Salsa and Mint Oil

Tuna Carpaccio with Marinated Shitake Mushrooms,
Endive Salad, Soy and Sesame Dressing*

Ham Hock & Portobello Mushroom Terrine with Sauce Gribiche

Irish Salmon prepared Four Ways with Basil Ratatouille,
Horseradish Cream & Watercress Dressing

{continued}

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Mousse of Plum Tomatoes with Rocket Salad, Asparagus Tips,
Virgin Oil & Balsamic Treacle

Rillettes of Pheasant with Marinated Greens, Shallot Dressing & Frisée Salad

Provencale Vegetable Terrine with Sun Dried Tomatoes, Black Olive,
Buffalo Mozzarella, Tomato Concasse, Pimento Coulis and Lemon Oil

Barbecue Vegetables with Buffalo Mozzarella, Green Olive Tapenade
and Sweet Orange Dressing

Soup Selections

Cream of Snow Pea laced with Mint
Cream of Jerusalem Artichoke with Cep
Cream of Forest Mushrooms laced with Madeira
Cream of Pumpkin flavoured with Marjoram
Cream of Celeriac with Truffle
Consommé of Asparagus
Game Consommé with Forest Mushrooms
Shellfish Consommé with Crab Won Tons
Tomato Consommé with a Herb Tortellini
Essence of Mushroom with Spicy Dumplings
Sweet Potato and Kaffir Lime Leaf Soup

Main Courses

Assiette of Lamb with a Garlic & Shallot Tian and Madeira Jus*

Peppered Fillet of Beef with Wild Artichoke Purée, Roast Chestnut Mushroom,
Red Wine poached Pearl Onions & Pomme Fondant

Corn-fed Breast of Chicken with Cep & Foie Gras Mousse,
Wild Mushrooms, Asparagus & Parmentier Potatoes

Grilled Monaghan Duck Marinated in Soya,
served with Baby Spinach & Oriental Stir Fried Vegetables

{continued}

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Supreme of Guinea Fowl scented with Ginger, on Saffron Whipped Potatoes,
Braised Fennel and Carrots

Herb-coated Loin of Lamb, Pea Purée, Cannelloni of Shoulder of Lamb
with Girolle Mushrooms, Boulangère Potatoes & Port Jus

Roast Squab Pigeon with Black Truffle*

Roast Loin of Veal with a Herb and White Truffle Polenta, Baby Leeks

Loin of Wicklow Venison with Clonakilty Black Pudding and Fondant Potato

Poached Irish Salmon Fillet with Prawn & Herb Ravioli,
Baby Leeks & a Caviar Champagne Velouté

Seared Fillet of Irish Salmon with Creamed Leeks, Saffron Potatoes
and Gravdlax & Chive Beurre Blanc

Steamed Fillets of Seabass with Liscannor Crab Croquettes, Caponatta, Baby Fennel & Herb Sauce

Fillet of Rainbow Trout with Herb Potatoes, Haricot Vert and Sauce Vierge

Milk Poached Brill Fillet with Clam Chowder, Confit Baby Fennel & Lemon Foam

Pan-fried Fillets of John Dory with a Light Vanilla and Caviar Sauce,
Parisienne Potatoes and Glazed Root Vegetables**

Grilled Black Sole with Minted Garden Vegetables, Hollandaise Sauce & New Potatoes
(Market Price)

Seared Bantry Bay King Scallops with Mousseline Potatoes, Wilted Spinach & Pancetta

Truffled Turbot, Red Onion Confit, Mousseline Potatoes & Braised Fennel**

Steamed Monkfish with Spicy Sweet Potato & Thai Green Curry Sauce

Castletownbere Lobster with Coral Butter Sauce, Parisienne Potatoes & Asparagus (Market Price)

{continued}

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Roast Rack of Irish Lamb with a Wild Mushroom and Tarragon Mousse,
Boulangère Potatoes and Honey Roasted Shallots**

Red Wine Chicken with Dauphinoise Potatoes, Pearl Onions,
Mushrooms and Bacon Lardons

Corn-fed Breast of Chicken on a bed of Honey Roasted Root Vegetables, Thyme Jus

Breast of Monaghan Duck with Creamed Savoy Cabbage, Sweet Red Cabbage,
Roast Potatoes and Grain Mustard Sauce

Fillet of Seabass with a Tapenade, Mushroom Risotto, Sautéed Courgette and Pesto

Grilled Swordfish on a Mussel and Clam Salsa with a Saffron Consommé and Asparagus

Roast Rack of Irish Lamb with a Herb Crust, Dauphinoise Potatoes,
Petite Ratatouille & a Herb Jus

Fillet of Irish Beef Wellington with Turned Root Vegetables,
Dauphinoise Potatoes & Rich Red Wine Jus**

Traditional Roast Sirloin or Rib Eye, Woodland Mushroom, Two Pepper Sauce
or Red Wine & Pickled Walnut Sauce (Please select one of these sauces.)
served with Carrot Rose, Petite Ratatouille, Green Beans & Roast Potatoes

Dessert Selections

Green Apple Parfait, Yoghurt & Olive Oil Cake, Cinnamon Chocolate Curd

Fruit Tartlet, Mango Sorbet & Malibu Anglaise

Medley of Desserts

Coconut & Malibu Parfait with Sauce Malibu & Crispy Mango Wafers

{continued}

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Sablé of Pears with Red Fruits, Pear Sorbet

Passion Fruit Delice with Raspberries

Trio of Chocolate Mousse, Chocolate Tuille & Mango Sorbet

Baked Apple Parfait, Cinnamon Chocolate Curl, Olive Oil & Yoghurt Cake,
Transparent Apple & Apple Meringue

Mango, Coconut & Raspberry Sorbet, Lime Syrup & Crispy Tuille

Banana Tarte Tatin, Caramel Sauce & Fresh Cream

Blood Orange Mousse, White Chocolate Ice Cream & Strawberry Salad
with Polenta Biscuit

Spiced Cherry Crème Brûlée with Chocolate Financier & Caramel Ice Cream

Trio of Chocolate Desserts

Glazed White Chocolate & Raspberry Tart,
served with Fresh Raspberries & Vanilla Crème Fraîche

Strawberry Charlotte edged with Strawberry Coulis and Strawberry Ice Cream

Grape Brûlée with Blueberry Ice Cream

Baked Apple and Sultana Cheesecake with Caramel Sauce

Chocolate Truffle Terrine with a Raspberry and Orange Compote*

Duo of Sacher Torte and Gâteau Opera with Coffee Anglaise*

Citrus Panna Cotta with Warm Poppyseed Cake and Citrus Sorbet

Tea or Coffee with Petit Fours

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Vegetarian Options

Starters

Salad of Asparagus with Guacamole and Lemon Crème Fraîche

Plum Tomato Galette with Aubergine Caviar served with Pesto & Ricolla Salad

Shallot Tatin with Crozier Blue, Green Beans, Herb & Frisée Salad

Celeriac, Potato & Wild Mushroom Terrine with Emmental Cheese, Thyme,
Apple & Balsamic Dressing

Broad Bean Salad with Grilled Halloumi, Wild Garlic, Lemon Thyme Oil & Focaccia Croutes

Main Courses

Tomato & Bocconcini Arancini with Confit Cherry Tomatoes, Calvanero & Salsa Verde

Open Ravioli of Butternut Squash
with Baby Carrots, Navet & Corn Crusted Aubergine Fritters and Basil Pesto

Roasted Globe Artichoke with Cashel Blue, Pinenuts and Wilted Greens,
served with Avocado & Tarragon Oil

Cannelloni of Hazelnut & Sweet Potato with Watercress Cream, Polenta Cakes & Lemon Oil

Dinner Menu priced as follows:

A four course menu, including coffee and petit fours is €90.00

A choice of starter costs an additional €10.00

A choice of soup costs an additional €5.00

A choice of main course costs an additional €20.00

A choice of dessert costs an additional €10.00

Supplementary Charges apply to dinner selections, as marked

* € additional cost ** €10.00 additional cost

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Additional Menu Selections

If you would like to enhance your dinner menu,
please select from any of the additional courses below;

Cheese Selections

A Selection of Fine Irish Cheese • €15.00

Brie de Meaux filled with Mascapone, Morels and Chives • €20.00

Grilled St. Maure with Roquette Salad and a Warm Honey Dressing • €20.00

Baked Bluebell Falls Goat's Cheese in Filo Pastry with a Pimento Vinaigrette • €20.00

Granites and Sorbet

Lemon and Thyme Granite •

Red Wine Granite •

Campari and Pink Grapefruit Sorbet •

Blackcurrant Sorbet

The above additional courses are €10.00 per person

Intermediate Courses

Seafood Cannelloni with Pesto and Cherry Tomato Sauce •

Asparagus Spears in a Puff Pastry Feuillitté filled with Creamed Leeks and Chervil Butter •

Pepper and Tomato Ravioli with Monkfish and Lemon Grass •

Paupiette of Lemon Sole, Sauce Bercy •

Roasted Supreme of Salmon, Mediterranean Sauce and Potato Scales •

Olive Crusted Seabass with Ratatouille and Basil Oil

The above additional courses are €25.00 per person