



Dinner Menu 1

Baked Filo of St Tola Goats Cheese on a Pimento Vinaigrette

Roast Supreme of Organic Chicken with Pistachio Mousse,
Bavarian Cabbage & Pommes Fondant

Caramelised Apple Tart Tatin with Cardamon & Vanilla Crème Fraîche

Coffee & Petit Fours

Dinner Menu 2

Mille Feuille of Slow Roast Tomatoes with Roast Garlic,
Parmesan Shavings, Pine Nuts & Virgin Olive Oil

Grilled Fillet of Organic Irish Salmon with Sauce Vierge & a Panache of
Vegetables

Orange Blossom Pannacotta with Wild Berry Compote

Coffee & Petit Fours

Dinner Menu 3

Tasting Plate of Irish Seafood, Salmon & Gravdlax Rilette, Atlantic Oysters, Trio of Crab Bavarois with Dublin Bay Prawn with Guinness Bread

Roast Rack of Lamb with Boulangere Potatoes, Roasted Root Vegetables & Madeira Jus

Blueberry Fool with Hazelnut Tuille

Coffee & Petit Fours

Dinner Menu 4

Trio of Duck, Confit, Smoked Duck & Foie Gras on Toasted Brioche with Spiced Wild Cherry Jam

Roast Medallions of Fillet of Beef with Port -glazed Shallots, Sweet Potato & Aubergine Caponata

Chocolate Fondant, Vanilla Ice Cream & Orange Stew

Coffee & Petit Fours

Optional extra courses

Soups €6 per person

Roast Plum Tomato & Bell Pepper Soup with Basil Oil
Cream of Sweet Potato flavoured with Chilli
Cream of Mushroom & Chive with Rosemary Oil
Roast Carrot & Honeyed Parsnip
Cream of Lettuce & Herbs with Stilton Quenelles
A Minestrone of Shellfish

Fish Courses €15 per person

Saffron Scented Seabass with Warm Beetroot & Potato Salad
Grilled Seafood Boudin with Warm Tomato Coulis
Seared Supreme of Salmon on a Pea Puree with Red Pepper Jus
Paupiette of Lemon Sole with Lobster Mousse
Brochettes of Langoustine Diana
Tiger Prawn Chermoule Saute

Palate Cleansers €6 per person

Lime Sorbet
Passion Fruit Curd
Granite of Lemon & Thyme

Artisan Irish Cheeseboard with Fig Compote €7.50 per person