

private dining dinner menu

roasted butternut squash & sweet potato soup, sage cream, micro herbs

creamy roasted parsnip soup, paprika cream, micro cress

carlingford lough crab and smoked haddock cake, buttered baby spinach, semi dried tomato,
lemon & caper cream

classic chicken caesar salad, herbed croutons, aged parmesan and crisp bacon

slow roasted pork belly, pickled radish & apple, cauliflower puree, sage jus

oak smoked salmon, shaved fennel, carrots and dill slaw, orange segment, lemon and tomato
aioli

duck confit potato gnocchi, baby spinach, scallions, parmesan cheese, wholegrain mustard
cream

grilled Irish beef fillet, fondant potato, wild mushroom fricassee, balsamic vine cherry
tomato, burgundy Jus

marinated corn fed chicken breast, grilled winter vegetable & lemon orzo pasta, port
balsamic reduction, tomato verge, butternut squash crisps

grilled seabass fillet, basil and pine nuts crushed baby potato, orange glazed fennel, tomato
& caper cream

grilled hake fillet, ragout of potato, roasted red pepper, chorizo, green peas, dill hollandaise

venison fillet, spiced red cabbage with apple, potato rösti, watercress, juniper berries jus

spinach and ricotta cheese tortellini, tender stem broccoli, spinach, pine nuts, parmesan
cheese, tarragon tomato cream

apple & champagne berries crumble, vanilla ice-cream, brandy anglaise

gingerbread Pana cotta, lavender infused blueberry syrup, coconut & cacao soil, maraschino
cherry

dark chocolate fondant, mascarpone ice-cream, chocolate sauce

baked lemon cheese cake, raspberry coulis, clotted cream

christmas pudding, mulled wine berry compote, redcurrant, cinnamon and cardamom custard

a selection of fine teas with freshly ground coffee & mince pies