



Sample Group Menus 2019

Menu 1

€68.00 per person

Starter

Fish Soup, Rouille, Sour Cream

Dressed Crab, Shredded Lettuce, Toasted Sourdough

Pressed Chicken & Foie Gras Terrine, Pickled Mushroom

Main

North Atlantic Cod, Kale, Seafood Chowder

Irish Rib Eye Steak, Spinach, Red Wine Shallots

Poached Salmon, Peas, Bacon, Onion

Dessert

Rhubarb Jelly, Cider Sabayon, Vanilla Ice Cream, Granola

Pistachio Crème Brulée, Biscotti

Selection of 5 Irish Cheese, Oatmeal Crackers, Organic Apple Jelly, Quince

Tea or Coffee with Petit Fours €4.90 (Supplement)

Menus are subject to change according to seasonality



Menu 2

€78.00 per person

Starter

Salmon Ceviche, Avocado Ice Cream

Langoustine Cocktail, Butter Leaf, Cucumber, Marie Rose Sauce

McGrath's Smoked Beef, Rocket, Cheddar, Pine Nuts

Main

Monkfish Fillet, Potato Crust, Carbonara Sauce

Fillet Steak, Pommes Anna, Wilted Spinach, Red Wine Sauce

Halibut a la Plancha, Broad Beans, Fennell Puree, Bisque Sauce

Dessert

Marinated Pear & Apple, Caramel Mousse, Chocolate & Peanut Crunch

Lemon Tart, Sorbet, Lemon and Vanilla Cream

Selection of 5 Irish Cheese, Oatmeal Crackers, Organic Apple Jelly, Quince

Tea or Coffee with Petit Fours €4.90 (Supplement)

Menus are subject to change according to seasonality



Menu 3

€89.00 per person

Amuse Bouche – Chefs Choice

Starter

Salmon Ceviche, Avocado Ice Cream

Langoustine Cocktail, Butter Leaf, Cucumber, Marie Rose Sauce

McGrath's Smoked Beef, Rocket, Cheddar, Pine Nuts

Main

Monkfish Fillet, Potato Crust, Carbonara Sauce

Fillet Steak, Pommes Anna, Wilted Spinach, Red Wine Sauce

Halibut a la Plancha, Broad Beans, Fennell Puree, Bisque Sauce

Pre-Dessert – Chefs Choice

Dessert

Marinated Pear & Apple, Caramel Mousse, Chocolate & Peanut Crunch

Lemon Tart, Sorbet, Lemon and Vanilla Cream

Selection of 5 Irish Cheese, Oatmeal Crackers, Organic Apple Jelly, Quince

Tea or Coffee and Petit Fours

Menus are subject to change according to seasonality