



## Plated Lunch/Dinner Menu

### Starters

Coconut poached chicken salad, papaya, mango, cashew, lemongrass, and Asian dressing. <sup>3,</sup>  
3, 6, 7, 8(Cashew), 10, 11, 12

Pistachio crusted goat's cheese, red onion jam, textures of apple, hazelnut, baby beets,  
rocket <sup>1(Wheat), 6, 7, 8 (Pistachio, Hazelnut), 10, 12</sup>

Pan fried fish cake, creamed leek and haricot bean, bacon crumb, parsley oil <sup>1(Wheat), 3, 4, 7, 10,</sup>  
11, 12

Ham hock, cabbage, pea, chowder, Bridies treacle brown bread <sup>1(Wheat, Barley, Oats), 3, 7, 12</sup>

### Mains

Slow braised beef feather blade, champ potato, herb sabayon local vegetables, crispy  
onions, red wine jus <sup>1(Wheat), 3, 7, 9, 10, 12</sup>

Miso glazed west Cork chicken supreme, cauliflower puree, organic pickled Garryhinch  
mushroom, roast chicken sauce <sup>7, 9, 12</sup>

Pan fried Kilmore Quay hake fillet, coco bean puree, shrimp, braised leeks, beurre blanc <sup>2, 4, 7,</sup>  
12

Guinness cured roast bacon, celeriac gratin, cabbage puree, broccoli, pork jus <sup>1(Barley), 7, 9, 10, 12</sup>

### **Allergens**

**1.** Cereals containing gluten | **2.** Crustaceans | **3.** Eggs | **4.** Fish | **5.** Peanuts | **6.** Soybeans | **7.** Milk | **8.** Nuts | **9.** Celery |  
**10.** Mustard | **11.** Sesame Seeds | **12.** Sulphur dioxides | **13.** Lupins | **14.** Molluscs

**Origin of beef: Ireland**



## **Desserts**

Double chocolate brownie, crunchy crumble and crisp berry topping, vanilla ice cream

1(Wheat), 3, 6, 7, 8 (Almond)

Carrot rock and rolled cake, milk chocolate namelaka, candied walnuts, carrot tuille <sup>1(Wheat), 3,</sup>  
6, 7, 8 (Almond, Hazelnut, Walnut)

Passion fruit pannacotta, spiced sable crocant, infused pineapple, coconut jelly <sup>1(Wheat), 3, 6, 7</sup>

Sharing mini dessert slates - Milk chocolate profiteroles, Spiced pear tart, Praline madeleine,  
Sicilian lemon meringue tart, Baked Belgian chocolate cheesecake. <sup>1(Wheat), 3, 6, 7, 8 (Almond,</sup>  
Hazelnut, Pistachio, Walnut)

**Plated 3 Course - €58.00 ex. 13.5% VAT per person**

Choose one starter, main course and dessert. Served with T&C.

**Plated 2 Course - €54.00 ex. 13.5% VAT per person.**

Choose one starter and main course. Served with petit fours with T&C.

*\*Please Note: A minimum of 15% service charge applies for numbers 60 or less.*

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