

SET GROUP MENU

€44 per person + 10% Service Charge for 4 Courses

Starters

Traditional Seafood Chowder

Gravlax of Salmon with Fennel & Black Pepper, Warm Potato Salad with Lemon & Capers

Duck Liver Parfait with Chutney & Toasted Hazelnut & Raisin Bread

Baked Goats Cheese in Filo Pastry with Pesto

Main Courses

10oz Irish Aberdeen Sirloin Steak with Mashed Potato, Green Beans, Forest Mushrooms, Tarragon Cream Sauce

Roast Cod with Mash, Savoy Cabbage & Bacon, Saffron, Mussel & Chive Cream Sauce

Breast of Free Range Duck with Sweet Potato & Pancetta Gratin, Buttered Swede, Kale & a Rosemary Jus

Pan Fried Salmon with Lemon Mash, Buttered Vegetables & Gherkin Tapenade

Desserts

Lemon & Lime Delice with a Citrus Creme Fraiche

Milk Chocolate & Caramel Brulee with Short Bread Biscuit

Farmhouse Cheese with Home Made Biscuits

Peanut Butter Cheesecake with Caramel Ice Cream

Tea or Coffee