

## SET GROUP MENU

€28 per person + 10% Service Charge for 3 Courses

### Starters

Tomato & Basil Soup

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

Duck Liver Parfait with Chutney & Toasted Hazelnut & Raisin Bread

Mixed Leaf Salad with Roast Peppers, Feta, Red Onion & a Basil Pesto Crostini

### Main Courses

Beer Battered Fish & Chips with Mushy Pea Puree & Tartar Sauce

Jacobs Lamb Burger on Grilled Focaccia with an Olive, Feta & Roast Pepper Salad, Chips & Pesto Mayonnaise

Breast of Free Range Chicken with Gubeen Cheese & Bacon Potato Cake, Mushroom Fricasse & Thyme Jus

Poached Natural Smoked Haddock with Saffron Potatoes, Leeks, Mussels & Parsley in a Cream Sauce

### Desserts

Warm Chocolate Fudge Cake with Vanilla Ice Cream

Date & Butterscotch Pudding with Vanilla Ice Cream

Passion Fruit Parfait with Mango & Pineapple Salad

Peanut Butter Cheesecake with Caramel Ice Cream

## 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