

Private Dining Menus 2024/5

Starters- Choose 2

- West Cork Black Pudding Croquette Apple and Rosehip Compote, Sorrel Watercress Emulsion, Parsnip Crisp
- Ardsallagh Goat's Cheese Tart Fig and Caramelised Onion, Bitter Leaf Salad, Sundried Tomato Dressing
- Wild Mushroom and Tarragon Chicken Fricassee, Puff Pastry
- Ballycotton Fish Cake, Lemon and Basil Aioli, Celeriac Remoulade, Herb Oil
- Peri Peri Chicken - Caesar Salad, Smoked Streaky Bacon, Baby Gem, Croutons, Parmesan
- Sheehan's Free Range Coronation Chicken - Curry Mayonnaise, Pickled Cucumbers, Heirloom Cherry Tomatoes, Garlic Crostini
- Toons Bridge Buffalo Mozzarella - Salt Baked Beetroot, Heritage Tomato, Endive, Baby Leaves, Black Garlic Aioli
- Roast Tomato and Red Pepper Soup, Olive Oil & Basil Emulsion
- Creamy Cauliflower Soup, Brown Butter and Sherry Vinegar
- Roast Root Vegetable Soup, Apple and Parsley Cream
- Wild Mushroom and Fennel Soup, Tarragon Crème Fraîche
- Potato, Leek and Watercress Soup, Garlic Croutons
- Thai Style Butternut and Sweet Potato Soup, Fermented Chilli Oil

Main Courses Choose 2 (One Meat. One Fish)

Meats

- **Roast Sirloin of Irish Beef or Marinated Fillet of Irish Beef**, *Choose a garnish for Beef:*
- Sheehan's Free-Range Chicken Supreme, Traditional Stuffing, Rosti Potato, Caramelised Red Onion, Celeriac Wild Mushroom and Truffle Cream
- (Turkey & Ham available on request)

Garnishes for Beef

- Spring Onion and Wholegrain Mustard Creamed Potatoes Maple Glazed Carrot, Red Onion Marmalade, Jus
- Truffle Pomme Pave, Caramelised Shallot, Roast Parsnip, Jus
- Potato Fondant, Grilled Asparagus, Butternut Squash, Jus

Fish

- Fillet of Atlantic Cod, Sundried Tomato and Potato Cake, Tenderstem Broccoli, Saffron Velouté
- Citrus Marinated Atlantic Salmon Crispy Risotto Cake, Navet, Carrot, and Roast Beetroot, French Bean Parcel wrapped in Bacon, Tarragon Cream
- Grilled Fillets of Seabass, Shrimp and Dill Whipped Potato, Braised Fennel, Lemon Butter Sauce
- Fillet of Hake, Grilled Courgette, Saffron Mash, Sundried Tomato Cream

Dessert Symphony (Choose Three)

- Alunga Milk Chocolate Cremeux, Toasted Hazelnut Shards
- Irish Cream Choux à la Crème, Mocha Java & White Chocolate Ganache
- Peanut Butter & Raspberry Baked Alaska, Spiced Crème Anglaise
- Lemon & Toasted Sesame Meringue Tartlet, Tahini, Lemon Confit
- Black Forest Gateaux, Sour Cherries, Kirch
- Iced Baileys Cassata, Brownie Bits
- American Style Vanilla Cheesecake, Tonka Bean Mousse
- White Chocolate Dome, Kalamansi Gel

