

## **Starters**

Carpaccio of Beetroot, St.Tola Goat's Cheese Salad,  
Walnut Dressing.

Wild Mushroom Tortelloni, Sage Brown Butter.

Seared Breast of Pigeon, Butternut Squash Chutney,  
Toasted Brioche, Raspberry Vinegar Reduction.

Dublin Bay Prawns with Angel Hair Pasta Carbonara and Crisp  
Pancetta

Duck Confit Parcel, Fig and Orange Compote

Boilee Cheese, Rocket, Black Olive  
and Sun-dried Tomato Salad

Seared Scallops, Cauliflower Puree,  
Champagne and Citrus Reduction

Roasted Portobello Mushroom, Spinach, Sun-dried Tomato  
and Buffalo Mozzarella

## **Soup Course**

Soup of the Evening

Mussel and Clam Broth with  
Saffron, Tomato and Coriander

## **Main Course**

Fillet of Angus Beef, Root Vegetable Gratin, Asparagus,  
Tarragon Jus.

Supreme of Irish Free Range Chicken,  
Smoked Bacon and Pea Gnocchi, Truffle Cream.

Baked Salmon, Rocket, Chorizo and Roasted Pepper Salad,  
Vine Tomato Salsa.

Roasted Loin of Venison with Shank "Osso Bucco" style,  
Celeriac Rosti, Red Currant and Bitter Chocolate Reduction.

Grilled Sirloin of Angus Beef, Wild Mushroom Strudel,  
Caramelized Red Onion and Peppercorn Sauce.

Fillet of John Dory in Herbal Crumbs, Roasted Tomato Compote,  
Pesto and Red Pepper Jam.

Pan-fried Fillet of Sea Bass,  
Smoked Salmon and Samphire Risotto.

Roasted Breast of Barbary Duck, Beetroot Puree, Poached Pear and  
Vanilla Jus.

## **Dessert**

Warm Apple Cranberry Crumble on Sauce Anglaise

Iced Vanilla Cream with Fresh Berries and Eggnog

Caramelized Rice Pudding with Cinnamon sticks

Double Chocolate Soufflé with Kumquat compote

Vanilla Crème Brulee with Canticcini

Warm Glazed Pineapple with Coconut Ice Cream

Selection of Irish Farmhouse Cheese with home made bread

Selection of home made Ice-cream with Hot Chocolate Sauce

Set Menu €58 per person