



## *Dinner Parties*

*€35 per person for groups of 25 and more*

### *Starters* – Choose Two

Gulfstream Oak Smoked Salmon, Roast Beetroot, Omega Seeds and Wasabi Chantilly

Ardsallagh Goat's Cheese and Confit Red Onion Tartlet with Yellow Pepper Essence and Barnabrow Crisp Garden Leaves

Rosscarberry Black Pudding Salad, Crispy Potato, Alsace Bacon, Green Apple, Feta and Semi Dried Tomato Dressing

Soup - Garden Vegetable Topped with Ardsallagh Goats Cheese and Olive Oil

### *Mains* – Choose Two

Roast Sirloin of O'Connell's Irish Beef with Dauphinoise Potato, Ragu of Confit Shallots, Ballyhoura Mushrooms and Red Wine Jus

Slow Roast Belly of Free Range Pork, Crackling with a Grain Mustard Potato Puree, Honey Roasted Root Garden Vegetables and 8 Degree Ale Jus

Pan Seared Fillet of Seabass with soft Potato Puree, Sicilian Style Cauliflower and Port Reduction

Caponata Vegetables in a Puff Pastry Case, Feta, Almonds and Sundried Tomato Dressing

### *Desserts* – Choose Two

Chocolate Marquise with Cherry Puree and Crystallised Nuts

Glazed individual Lemon Tart with Raspberry Coulis and Basil Chantilly

Vanilla Crème Brulée with Shortbread

Selection of Ice Cream and Sorbet

*Barry's Tea / Bewley's Coffee*