



Early Bird Celebrations

3 Courses €32

25 guests or more

4pm - 6pm

Starters - Choose Two and Soup

Oak Smoked Salmon with Roasted Garden Beetroot, Caper Dressing, Poppy Seed Dorito
Clonakilty Black Pudding Salad with Crispy Potatoes, Feta, Apple, Semidried Tomato Dressing
Whipped Ardsallagh Goat's Cheese with Confit Red Onion and Hazelnut Dressing
Soup - Potato and Leek, Herb Oil, Almonds

Mains

Roast Sirloin of O'Connell's Irish Beef with Ragu of Ballyhoura Mushrooms and Confit Shallots, Red Wine Jus
Baked Fillet of Seabass with Soft Potato Puree, Caponata Vegetables, Pine Nuts, Basil
Baked Chicken Supreme with Mousseline Potato, Root Vegetables, Lentils, Madeira Roast Butternut Squash, Shallots, Feta, Pine Nuts, Spinach, Tomato Dressing

Desserts

Chocolate Marquise with Berry Coulis and Honeycomb
Baked Vanilla Cheesecake with Berry Compote and Lime Sorbet
Iced Parfait of Sea Salt and Caramel with Marshmallows and Raspberry Sauce
Selection of Ice Cream and Sorbet
Barry's Tea / Bewley's Coffee with Petit Fours