



## *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* - Choose Two

Roast Sirloin of O'Connell's Irish Beef with Ragù 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, Maderia Sauce  
Roast Butternut Squash, Shallots, Feta, Pine Nuts, Spinach, Tomato Dressing

*Desserts* - Choose Two

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*