



Dinner Parties

€40 per person for groups of 25 and more - Choose 2

€45 per person under groups of 25 - Choose 3

Starters

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

Clonakilty 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

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

Chocolate Marquise with Cherry Puree and Crystallised Nuts

Glazed individual Lemon Tart with Raspberry Coulis and Basil Chantilly

Vanilla Crème Brûlée with Shortbread

Selection of Ice Cream and Sorbet

Barry's Tea / Bewley's Coffee