Sample

Lunch Menu
€45 per person 3 courses
€35 per person 2 courses

Starters

Heirloom Tomato
Goat's Curd, Tapenade, Basil, Tomato Dressing (MK, N, CY, MD)

Cured Organic Salmon
Mi-cuit, Fennel, Grapes, Wasabi, Yoghurt (F, MD, MK, CY)

Roast Quail
Asparagus, Egg Purée, Truffle, Kale Dressing (N, MK, E)

Main Courses

Aged Angus Beef
Truffled Celeriac, Carrots, Grelot Onion, Roasting Jus (MK, CY, MD)

Roast Hake
Baby Gem, Sea Veg, Herb Oil, Smoked Oyster Cream (F, MK, CY, E)

Free Range Irish Chicken
Grelot Onion, Peas, Chicken Jus, Giroles, Pea Purée (MK, CY)

Desserts

Irish & French Farmhouse Cheese
Chutney, Crackers, Baguette (MD, CY, G, N)

"The Snickers"
Caramel & Chocolate Ganache, Peanut Ice Cream (N, MK, E)

Raspberry Charlotte
Raspberry & Mint Sorbet, Raspberry Gel, Chantilly Cream (G, E, MK)

Tea / Coffee & Petits Fours

Main Courses priced at €45 individually
Please note A 12.5% Discretionary Gratuity will be added to your bill

PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS
Allergens:
Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=M, Soybeans=S, Peanuts=P, Nuts=N, Milk=MK, Celery= CY, Mustard=MD, Sesame Seeds=SS, Sulphites=SP, Lupin=L