



3 Course Set Dinner Menu

(Choosing 2 x options from each course)

Soup of the Day

Ballycotton Smoked Salmon, Crab Meat with Crème Fraiche, Pickled Cucumber, Brioche Croutons

Warm Duck Ballontine, Carrot and Honey Purée, Cepe and Madeira dressing



Roast Beef Fillet, Potato Terrine, Wild Mushrooms, Creamed Green Peppercorn Sauce

Pan Roasted Breast of Chicken, Shallot Purée, Baby Leeks and Foie Gras Velouté

Pan Fried Sea Bass, Fennel and Tomato, Fried Parmesan Gnocchi, Mussel Velouté



Warm Pear Tart Tatin, Pear Puree, Pistachio Ice Cream

70% Chocolate, Chocolate Crumb, Bourbon and Vanilla Ice Cream Chocolate Tuille

Castlemartyr Cheese Plate



Tea, Coffee and Petit Fours

Three course set menu €60 per person (Private Dining)