



# *The Bell Tower*

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## GROUP MENU SAMPLE

(THIS MENU IS SERVED TO PARTIES THAT HAVE BETWEEN 8 AND 24 GUESTS DINING.

THERE IS ALSO A MIDDLE COURSE OF SOUP OR SORBET OF THE EVENING

THE MENU IS CHANGEABLE ON A WEEKLY BASIS).

€60 PER PERSON

## STARTER

BUTTERNUT RISOTTO, CEPE VINAIGRETTE, ROAST CHESTNUTS, 18 MONTH OLD PARMESAN

SMOKED SALMON, COLCANNON POTATO CAKE, BEETROOT PUREE

TEMPURA MONKFISH, HEIRLOOM TOMATOES AND CUMIN,  
CURRY MAYONNAISE

## MIDDLE COURSE

SOUP OR SORBET

## MAIN

FILLET OF BEEF, CAVOLO NERO, OXTAIL BEIGNET, RED WINE SHALLOT

WEST CORK CHICKEN BREAST, CRISPY POTATO, CHICKEN LEG, WILD MUSHROOM & TRUFFLE

PAN FRIED SEA BASS, CAULIFLOWER PURÉE, ROASTED CAULIFLOWER, GOLDEN RAISINS & PINE NUT  
DRESSING

(ALL MAINS SERVED WITH CREAMED POTATO)

## DESSERT

CASTLEMARTYR HONEY & CAMOILE PARFAIT WITH HONEYCOMB, CAMOILE SPONGE AND MILK  
PUREE

CHOCOLATE MAQUISE WITH WHITE AND DARK CHOCOLATE CRUMB, ROASTED HAZELNUTS, MILK  
CHOCOLATE MOUSSE AND BARLEY SORBET

SELECTION OF IRISH ARTISAN CHEESE WITH CRACKERS & CHUTNEY

FOR OVER 6 YEARS, WE ARE PROUD TO SAY THAT WE WORK IN PARTNERSHIP WITH HEANEY BROTHERS, HEREFORD BEEF  
BUTCHERS,  
THE WALSH FAMILY IN BALLYCOTTON SEAFOOD, KEELINGS IRISH FRUIT & VEGETABLES AND LA ROUSSE ARTISIAN FOOD  
SUPPLIERS