

GROUP DINNER MENU

Amuse Bouche

S T A R T E R S

Shanagarry Smoked Salmon, Mustard and Dill, Fennel, Apple (F,M,SF)
Crispy Egg, Pickled Wild Mushroom, Parma Ham, Black Truffle (E,D,G)
Pea and Mint Velouté, Carrot Remoulade, Puff Barley (D,G,E,M)

Champagne Sorbet

M A I N C O U R S E S

Beef Fillet, Potato Terrine, Creamed Bacon and Cabbage, Red Wine Jus (D,SF)
Scorched Cod, Squid and Red Pepper Bolognese, Saffron Aioli (D,E,M,MS,F)
Roast Turkey and Ham, Sausage Stuffing, Roast Parsnip, Brussel Sprouts, Bread
Sauce

D E S S E R T S

Christmas Pudding, Jameson Anglaise, White Chocolate Ice Cream
Chocolate Marquis, Poached Pear, Pearl Barley Sorbet (N,G,E,D)
Irish Cheeses, Crackers and Chutney from the Trolley (D,G,SF)

Petit Fours, Selection of Teas, and Coffees

€80 PER PERSON

Allergens: (C) Celery, (D) Dairy, (F) Fish, (M) Mustard, (E) Egg, (G) Gluten, (N) Nuts, (CR) Crustaceans, (MO) Molluscs, (SY) Soybeans, (SS) Sesame
Seeds, (SF) Sulphites, (PN) Peanuts