



Weekend Group Festive Set Menu



Three Courses €39.95

Mulled wine cocktail on arrival

Starters

Roasted Vine Tomato Soup

Cream cheese crouton, celery stick

Irish Seafood Chowder

With stout brown bread

Baked Portobello Mushroom ^(v)

Mushroom pate, served on a garlic crouton with a white wine parsley sauce

Smoked Irish Salmon Parcel (€2 supplement)

Chilled Atlantic prawns & crayfish covered in Marie Rose & Brandy sauce,
Wrapped in Irish smoked salmon, finished with a twist of lemon

Duo of Duck

Duck liver pate with a red wine reduction, smoked breast on warm baguette

Trio of Roast Garlic Pesto Bread ^(v)

Sun dried tomato & baby mozzarella.

Main Course

Prime Hereford Fillet Steak (7oz) (28 days hip hung)

Mash potato, caramelized red onion and peppercorn sauce with a spiced beef horseradish garnish (supplement €5.00)

New York Striploin (8oz)

Mash potato, caramelized red onion and peppercorn sauce (supplement €4.00)

Oven Roast Turkey Breast

With fresh cranberry & apricot stuffing, wrapped in parma ham, served with winter roast root vegetables, finished with a red wine jus

Venison and Red Wine Stew

A traditional Slow cooked stew with field mushrooms, winter vegetables and potato dumplings

Served with rustic baguette

Slow Roasted Wicklow Lamb Belly

With crushed minted potato, parsnip & carrot puree, served with red wine & thyme sauce

Roast Salmon Fillet

With a cranberry chutney and breadcrumb crust, served on courgettes and baby crushed potatoes

Roast Goats Cheese Wellington ^(v)

Roasted melody of goats cheese, peppers, courgette & leaf spinach, wrapped in puff pastry
& finished with a fresh herb béarnaise sauce

Dessert

Festive Tasting Plate

Bite sized mini desserts

A discretionary 10 % service charge is added to tables of 10 or more, this goes directly to your servers