

Special Occasions Menu

Starters

Veloute of Roast Swede, Crispy Ham Hock, Peanut, Nasturtium 1,3,5,7,

“Young Buck” Blue Cheese & Onion Tart, Pickled Shallot Salad, Pecan & Pear 1,3,7,8,10

Smoked Chicken Salad, Baby Gems, Shaved Parmesan, Crispy Bacon, House Dressing, Garlic
Croute 1,3,7

Scorched Mackerel, New Season Potatoes, Horseradish, Crème Fraiche, Capers, Dill 4,10

Main Courses

Daube of Beef, Roast Celeriac Puree, Bordelaise Sauce, Crispy Shallots 9,12

Rigatoni of Wild Mushrooms & Spinach, Cured Hens Yolk, Parmesan, Sunflower Seed Pesto,
Watercress 1,3,12

Pan-fried Cod, Roast Spiced Cauliflower, Mango Salsa, Coriander, Curry 4

Roast Breast of Chicken, Black Pudding, Sweetcorn, Shiitake Mushroom, Madeira 1,3,12

**All main course served with a selection of seasonal vegetables and
potatoes**

Desserts

“Tiramisu” Coffee, 70% Chocolate, Frosted Almonds, Blackcurrant Wood 1,8

Earl Grey Crème Brulee, Orange Shortbread 1,3

Pistachio Financier, Sauvignon Peaches, Cardamom Custard, Rose & Raspberry Sorbet 1,3,12

Strawberry & White Chocolate Cheesecake, Java Long Pepper, Prosecco Sorbet 1,12

2 Courses €32

3 courses €39

Awarded Best Hotel Restaurant Ireland 2019 by YesChef



Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts
Namely 9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molleses