

## 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 9,10,12

Rigatoni of Wild Mushrooms & Spinach, Cured Hens Yolk, Parmesan, Sunflower Seed Pesto,  
Watercress 1,3,10,12

Pan-fried Cod, Roast Spiced Cauliflower, Mango Salsa, Coriander, Curry 4,8

Roast Breast of Chicken, Black Pudding, Sweetcorn, Shiitake Mushroom, Madeira 1,3,10,12

**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 1,3,8,12

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

**3 Course Menu plus a Glass of Bubbly Each €35pp**

**(minimum booking of 15 people)**

**Awarded Best Hotel Restaurant Ireland 2019 by YesChef**



RESTAURANTS  
ASSOCIATION  
OF IRELAND



Two AA Rosette Award for  
Culinary Excellence



**YesChef**  
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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 Molluscs