



Sample Evening Menu

€60 P.P

Starters

Minestrone Soup

Basil oil, home baked breads (m,g,c)

Crab Ravioli

Fennel velouté, Irish trout caviar, garlic migas, tarragon oil (g,m,e,f,c,cr)

Boyne Blue Cheese & Poached Pear Salad

Mesclun leaves, candied walnut, walnut essence (m,n,s,g)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m,e)

Confit Pork Belly

Eddie Tuites crumbed black pudding, celeriac, apple, port jus (m,s,g,c)

Main Course

Chicken Supreme

Dunany Spelt Berries, Iona Farm carrot, parsnip puree, Hunters Sauce (g,c,so,m)

Venison Haunch

Fondant potato, kale, king oyster mushroom, celeriac, port jus (s,m,c)

Butternut Squash Risotto

Shaved parmesan, toasted pumpkin seeds, crispy sage (m,so,s,c)

Pan Fried Cod

Polenta cake, tenderstem broccoli, prawn bisque (f,s,cr,m)

Duo of Irish Beef

6oz fillet, braised feather blade rilette, pommes Anna, charred broccoli, chestnut puree, port jus (s,m,n,c)

*Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans*



Desserts

Sticky Toffee Pudding

Salted caramel, walnuts, Chantilly cream (m,e,so)

Crème Caramel

Almond brittle, orange segments, Chantilly cream toasted almond, (e,m,n)

Chocolate Torte

Amarena cherries, espresso & marscapone cream (g,e,m,so)

Boyne Grove farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

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