

Menu A

Silk 2 Starter 2 Main A B | 1 Soup or 1 Sorbet 2 Dessert

Lace 2 Starter 2 Main A B | 1 Soup 1 Dessert

Velvet 1 Starter 2 Main A | 1 Soup 1 Dessert

Starter

Classic Caesar Salad with streaky Bacon, Sun Dried Tomato, Aged Parmesan & Garlic Croutons

Fusion of Duck Spring Roll with Sesame enhanced Chilled Vegetable Spaghetti, Chilli Jam & Hoisin Reduction

Baked Chicken & Button Mushroom Pithivier, Tarragon Velouté, Tomato Emulsion & Basil Oil

Cooleeney Camembert & Chorizo Galette, Artichoke, Asparagus, Kalamata Olives, Rocket, Cranberries, Scallion & Sweetcorn Vinaigrette

Garden Salad with Avocado, Asparagus, Cherry Tomato, Cucumber, Lyo Cranberry, Aged Parmesan, Wholegrain Mustard Vinaigrette

Cured Gravadlax of Salmon, Guinness & Walnut Bread, Crème Fraîche, Horseradish & Caper Dressing

Cocktail of Melon with Liqueur and Tropical Sorbet

Baked Slightly Smoked Chicken Breast in a Filo Tartlet with Grilled Asparagus, Panachi of Leaves & Avocado Cream

Soup

Cream of Vegetable Soup with Fine Herbs & Crème Fraîche

Cream of Leek & Potato Soup garnished with Sour Cream

Cream of Carrot & Coriander Soup

Cream of Celeriac & Apple Soup with Rosemary Oil

Plum Tomato & Basil Soup with Croutons

Main Course

Pan Roasted Supreme of Chicken with Serrano Ham & Sage "Saltimbocca" with Marsala Jus

Char-Grilled Prime Striploin of Irish Hereford Beef with Banana Shallot, Brandy & Black Peppercorn Sauce

Slow Roasted Carved Leg of Lamb with Herb Stuffing Ball, Mint Reduction & Rosemary Jus

Slow Roasted Turkey & Ham with Herb & Cranberry Stuffing, Rich Gravy

Pan Fried Fillet of Cod with aged Parmesan Crust & Chardonnay Beurre Blanc

Baked Fillet of Salmon with Dublin Bay Prawn Duchesse & Prosecco Cream

Pan Fried Fillet of Hake with Garden Pea Mousseline & Scampi Velouté

All dishes are served with Fondant Potato & Gratin Dauphinoise, accompanied by a choice of Chive Mash or Baby Boiled Potatoes & a choice of either Roasted Vegetables or Seasonal Vegetables

Dessert

Toblerone Cheesecake with Butterscotch Sauce

Warm Rhubarb Pudding with Light Custard Cream, Rhubarb Purée & Vanilla Ice Cream

Pear Frangipane with Poire William Cream & Apricot Purée

Chocolate Fondant with Raspberry Gel & Gelato Pistachio Ice Cream

Caramelised Banoffee Tart with Meringue, Galliano Anglaise & Salted Caramel Ice Cream

Philadelphia Baked Cheesecake with Blueberry Texture & Warm Butterscotch Sauce

Granny Smith Apple Crumble Tart with Apple Purée and Rum & Raisin Ice Cream

70% Callebaut Chocolate Marquise with Pistachio Chantilly & Amarena Cherries

Passion Fruit Roulade Pavlova with Fresh Berries & Mint Syrup

White Chocolate Crème Brûlée with Oat Shortbread

Assiette of Desserts Please choose from the following list: Banoffee Tart, Chocolate Fondant, Raspberry Cheesecake, Apple Crumble Tart, Fruit Bavarois, White Chocolate Mousse, Ice Cream

Menu B

Silk 2 Starter 2 Main A B |

Lace 2 Starter 2 Main A B |

Velvet 1 Starter 2 Main A
1 Soup 1 Dessert

Starter

Bluebell Falls Goats' Cheese with Saffron Poached Pear, Caramelised Walnut, Ciabatta Crisp and Kumquat Dressing

Listowel Black Pudding & Poached Granny Smith Apple in a Filo Parcel with Bacon Jam & Blackcurrant Coulis

Tian of Smoked Chicken bound in Crème Fraîche with Mango Emulsion, Watercress Oil, Crushed Pink Pepper

Seafood Tasting Plate with Smoked Fish Rilette, Smoked Salmon, Marinated Crab Claws, Tiger Prawns, Pickled Cucumber, Dill Mayo & Caper Salsa

Tian of Skibbereen Crab Meat & Shrimp with Greek Yoghurt, Lemon Zest, Compressed Water Melon and Spiced Cucumber Gazpacho

Confit of Duck Leg with Fennel & Fine Bean Salad, Foie Gras & Orange Reduction

Ham Hock & Foie Gras Terrine with Cauliflower purée, Brioche & Pickled Vegetable

Tomato & Mozzarella Gateaux with Kalamata Olive, Piquillo Pepper Dressing & Basil Oil

Soup

Cream of Mushroom Soup, Flavoured with Truffle Oil

Cream of Butternut Squash with Lemongrass & Coconut Cream

Cream of White Onion & Knockatee Blue Cheese Soup

Roasted Pepper & Tomato Soup with Croutons

Smoked Bacon & Potato

Sorbet

Passion Fruit Sorbet

Mojito Sorbet

Lemon & Fresh Thyme Sorbet

Gin & Tonic Sorbet

Rhubarb & Ginger Sorbet

Main Course

Pan Roasted Supreme of Chicken with Mushroom Farce, Wild Mushroom Cream

Char-Grilled Fillet of Irish Beef with Celeriac Duxelle & Port Wine Jus

Pan Seared Breast of Duck "Pink" with Braised Red Cabbage

Slow Roasted Rack of Lamb with Lemon & Herb Crust, Dijon Mustard & Thyme Jus

Seared Seabass Fillet with Roasted Fennel, Lobster & Vanilla Cream

Seared Fillet of Halibut with Crabmeat Crust & Tomato Beurre Blanc

Surf & Turf: Char-Grilled 6oz Fillet of Irish Beef & 1/2 Lobster with Red Onion Jam, Port Wine Jus & Garlic Butter

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