

GROUP SET MENU

TO START

SEASONAL SOUP OF THE DAY **1 5 7 8**
SERVED WITH HOME BAKED FRESH BREAD

CHARGRILLED CHICKEN WINGS **8**
CHILLI & HONEY GLAZED | GARDEN GREENS

SMOKED GOATS CHEESE & DUCK SPRINGROLL **1 2 5 7 8**
CONFIT DUCK | HOUSE SMOKED GOATS CHEESE | GOOSEBERRY & QUINCE CHUTNEY | TOASTED HAZELNUTS

POTTED SEAFOOD CHOWDER **1 2 3 4 7 8**
COD | SALMON | MUSSELS | PRAWNS | SQUID | SMOKED HADDOCK | HOMEMADE BREAD | WINTER HERB CRUST

MAIN COURSE

ROAST CHICKEN SUPREME **1 2 8**
BUTTERNUT SQUASH VELOUTÉ | POTATO GRATIN | CHESTNUT MUSHROOMS | PUMPKIN SEEDS | HONEY ROAST VEGETABLES

10 OZ CHARGRILLED STRIPLOIN STEAK - | €5 SUPPLEMENT | **1 8**
OUR STEAK IS SERVED WITH SEASONAL HONEY ROAST VEGETABLES | HOMECUT CHUNKY FRIES | CHOICE OF BLACK PEPPERCORN SAUCE, ROAST GARLIC BUTTER OR HOUSE SMOKED BUTTER

PAN SEARED SCALLOP TAGLIATELLE **1 2 3 4 7 8**
HOUSE CURED & SMOKED SALMON | CREAM HERB SAUCE | BASIL & SPINACH | PARMESAN CRISP

HANDMADE POTATO GNOCCHI **1 2 5 7 8**
TIPPERARY GOATS CHEESE | RED ONION MARMALADE | SEMI DRIED TOMATOES | ORGANIC ROCKET LEAVES | HERB GARLIC OIL | TOASTED PINENUTS

DESSERT

PASSIONFRUIT CREMA CATALANA **1 2 5 6 7 8**
MANGO MARMALADE | COCONUT SORBET | PASSIONFRUIT MADELEINE | COCONUT SNOW

WARM CHOCOLATE & BLACKBERRY CREAM
CHEESE BROWNIE **1 2 5 6 7 8**
BLACKBERRY TEXTURES | VANILLA ICE CREAM | PULLED CHOCOLATE FONDANT

PEAR, ALMOND & APRICOT TARTLET **1 2 5 6 7 8**
MILK PURÉE | VANILLA SAUCE | GINGER CRUMBLE | BROWN BUTTER ICE CREAM

MILK = **1** EGGS = **2** FISH = **3** SHELFISH = **4** TREE NUTS = **5** PEANUTS = **6** WHEAT/GLUTEN = **7** SOYA = **8**

€42.00