



# Private Dining

## Festive Dinner Menu

**Crisp Fried Salmon, Haddock & Crab Cakes**

*House Salad, Saffron & Citrus Aioli 1,2,3,4,7,10*

**Homemade Soup of the Day 1,7,10**

**Spiced Shredded Duck & Stir-Fried Vegetable Spring Rolls**

*Rocket Leaf Salad, Soy & Chilli Dressing 1,6,8,11*

**Salad of Baby Gem Buttermilk Chicken**

*Bacon Lardons, Croutons & Parmesan Shavings, Caesar Dressing 1,3,4,7,10*

**Chilled Galia, Cantaloupe & Watermelon Plate**

*Green Apple Sorbet & Raspberry Coulis*



**32Hour Braised Prime Irish Beef Blade**

*Red Wine Jus, Pearl Onion & Smoked Bacon, Scallion Mash 9,10,12*

**Pan-fried Salmon & Seabass Fillet**

*Glazed Tiger Prawns, Chilli & Lime Dressing 4,7,9,12*

**Crisp Pork Belly Pulled Pork Croquette, Butternut Puree, Apple Compote 1,3,7,9,12**

**Traditional Roast Turkey, Baked Kildare Ham Herb Stuffing, Red Wine Jus 1,9,12**

**Plant Based Butternut Squash, Lentil & Sweet Potato Croquette**

*Roasted Butternut & Sundried Tomato, Balsamic Puree 1,9*



**Chef's Festive Assiette of Desserts 1,3,6,7,8**

**Freshly Brewed Tea & Coffee**

**€45**

*If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.*



1  
Cereal  
Gluten



2  
Crustacean



3  
Eggs



4  
Fish



5  
Peanuts



6  
Soybeans



7  
Milk



8  
Nuts



9  
Celery



10  
Mustard



11  
Sesame  
Seeds



12  
Sulphur  
Dioxide &  
Sulphites



13  
Lupin



14  
Molluscs

**All our Beef is of Irish Origin**