



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

€46

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