

Autumn Winter

Starter

Roasted Artichoke, Feta, Hazelnut & Orange Salad (7,8)
Filo Parcels with Crab, Tomatoes & Hollandaise (1,2,3,7)
Smoked Duck with Beetroot, Walnuts & Watercress (8,12)
Chicken & Pork Terrine with Pistachios & Apricots (8,12)
Spiced Cauliflower Soup with Mature Cheddar (7)
Butternut Squash Soup with Chorizo (12)

Main

Gnocchi with Roasted Squash & Blue Cheese (7)
Salmon with Mustard, Beetroot & Lentils (4,10)
Dukkah Spiced Chicken Supreme with Aubergine Tapenade (8)
Braised Beef Cheeks with Celeriac Puree & Crisp Onions (9)
Roast Squab with Prune & Cognac Stuffing (1)

Dessert

Tart Tatin (1,7)
Chocolate Fondant with Almond Crumb (1,7,8)
Berry Crumble with Creme Anglaise (1,7,8)

€42.50 per person- 1 starter, 1 main, 1 dessert

€46.50 per person- choice of 2 starters (1 to be a soup), 2 mains, 1 dessert

Prices above are ex VAT at 13.5%

Allergens in Parenthesis

All beef of Irish Origin

All Vegetarian Dishes can be altered to Vegan on request.

Allergens. 1: **Cereals containing gluten** 2: **Crustaceans** 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**