

## **Autumn Winter**

**€42.50 per person**– 1 starter, 1 main, 1 dessert

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

*Minimum order for 50 people, allergens in parenthesis, beef of Irish origin*

*Prices ex VAT, VAT at 9%*

### **Starters**

Roast Pigeon with Parsnip Puree and Pickled Blackberry Salad (7)

Artichoke, Portobello Mushroom & Goats Cheese Pithivier (7)

Baked Crab in Filo with Tomatoes & Hollandaise (1,2,3)

Wild Boar Black Pudding with Figs, Celeriac Puree, Hazelnuts and Roasted Pears (8,9,12)

### **Soups**

Spiced Cauliflower with Mature Cheddar (7)

Leek, Potato, Spinach & Garlic (7)

Roast Spiced Squash with Chorizo

### **Mains**

Braised Pork Cheeks & Onions with Mustard and Cider (10,12)

Dukkah Spiced Chicken Supreme on Spiced Puy Lentils

Beef Shin with Pontack and Celeriac Mash (7,9)

Nut Roast with Apple Puree and Wilted Greens (8)

Sides: Individual Potato Gratins, Roast Seasonal Vegetables

### **Dessert**

Tart Tatin (1,7)

Chocolate Fondant (1,7)

Berry Crumble with Creme Anglaise (1,7,8)

Bread & Butter Pudding (1,7)

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 and sulphites 13. Lupin 14. Molluscs

