

Spring Summer

€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

Cured Salmon with Dill & Gin- Pickled Tomatoes, Lemon Yoghurt Dressing (4,7)

Young Buck Blue Cheese Mousse with Sauted Mushrooms and Toast (1,4)

Smoked Chicken & Onion Tarts with Caper Mayo and Rocket (1)

Roast Stuffed Aubergines with Vegetable Tartar and Pesto (1,8)

Soups

Sweet Potato, Chili & Coconut

Roasted Red Pepper, Beans & Pesto (7,8)

Bacon, Broccoli & Blue Cheese (7)

Mains

Hake on Wilted Leeks & Peas with Sherry & Raisin Butter (4,7)

Roast Chicken with Aubergines, Courgettes and Capers

Tomato Gnocchi with Pesto and Rocket (1,7)

Braised Beef Cheeks with Roasted Peppers & Olives

Sides: Individual Potato Gratins, Roast Seasonal Vegetables

Dessert

Meringue with Fresh Fruits and Cream (3,7)

Cranachan (1,7)

Lemon Tart (1,3,7)

Salted Chocolate Tart (1,3,7)

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

