

# Dinner Menu

(REQUIRES A MINIMUM OF 20 GUESTS)

## Three-Course Dinner *from* €40.00

Starter, main course and dessert  
(STEAK SUPPLEMENT APPLIES)

Selection of herbal and fruit teas, ground bean coffee

## Four-Course Dinner *from* €45.00

Starter, soup or sorbet, main course and dessert  
(STEAK SUPPLEMENT APPLIES)

Selection of herbal and fruit teas, ground bean coffee

## Starter Options

Beara Ocean Gin and Beetroot Cured Salmon  
*ceviche of Kilmore Quay scallop, pickled radish, wasabi  
mayo* 3 | 4 | 6 | 10 | 12 | 14 

Bluebell Falls Goats Cheese  
*roast pear, grilled zucchini, butternut squash, white  
balsamic and honeycomb dressing, pumpkin seed wafer*  
1w | 7 | 10 | 11 | 12

Crispy Croquettes  
*smoked Knockanore Irish farmhouse cheese and  
jalapenos, dressed seasonal leaves and a basil mayo*  
1w | 3 | 6 | 7 | 10 | 12

Macroom Mozzarella  
*charred beef tomato, basil and pistachio crumb*  
1w | 3 | 6 | 7 | 8pi

Sneem Black Pudding Bonbon  
*pink lady apple, mayo, dressed rocket salad*  
1w | 10 | 3 | 6 | 7


Rainbow Beetroot Carpaccio  
*with a miso seared turnip and herb oil* 1w | 6 


## Soup Options

Cream of Irish vegetable 6 | 7 | 9 | 12 


Cream of potato and leek 6 | 7 | 9 | 12 

Parsnip, apple with lardons of smoked bacon 6 | 7 | 9 | 12 

Carrot and ginger with flaked almonds 6 | 7 | 8a | 9 | 12 

Butternut squash, carrot with coriander oil 6 | 7 | 9 | 12 

Ripe tomato and roast bell pepper split with basil oil 6 | 7 | 9 | 12 

Cream of mushroom with hazelnut cream 6 | 7 | 8h | 9 | 12 

Sweet potato, coconut and lemongrass 6 | 7 | 9 | 12 

Roasted mediterranean vegetables 6 | 7 | 9 | 12 

Hungarian goulash 6 | 7 | 9 | 12 

Chilled gazpacho 6 | 7 | 9 | 12 

ALL SOUPS ARE AVAILABLE VEGAN FRIENDLY

## Sorbet Options

Grapefruit and Gin 12  

Lime and Ginger 12  

Green Apple 12  

Pink Grapefruit and Gin 12  


Champagne 12  


Sour Apple and Rosemary 12  

Beetroot and Ginger 12  

# Main Course Options

## Fish

Haddock Fillet  
*with shaved fennel, dill, lemon and capers*   
2 | 4 | 6 | 7 | 9 | 12

Fillet of Salmon  
*buttered leeks, green peas saffron sauce*   
2 | 4 | 6 | 7 | 9 | 12

Fillet of Castletownbere Hake  
*Dijon mustard, lemon and herb crust, tomato beurre blanc*  
1w | 2 | 4 | 6 | 7 | 9 | 10 | 12

Pan Seared Fillets of Sea Bass  
*rope grown mussels, Dingle crab cake, Bramley apple  
cider cream* 1w | 2 | 3 | 4 | 6 | 7 | 9 | 12 | 14

Paupiette of Plaice   
*with a crab mousse served on baby spinach, tarragon and  
tomato cream* 2 | 3 | 4 | 6 | 7 | 9 | 12

Fillet of Salmon and Cod  
*with dill wrapped in filo pastry oven baked, with a  
champagne sauce* 1w | 3 | 4 | 6 | 7 | 9 | 12

Pan Seared Hake  
*savoy cabbage, smoked bacon red wine jus* 4 | 6 | 7 | 9 | 12 

## Meat

Supreme of Irish Chicken  
*Garryhinch wild mushrooms, peas, white wine and wild  
garlic velouté* 6 | 7 | 9 | 12 

Roasted Thornhill Duck  
*charred celeriac and puy lentil jus* 7 | 6 | 9 | 12 

Slow-Cooked Feather-Blade of Beef  
thyme and smoked bacon 6 | 7 | 9 | 12 

Rack of Kerry Lamb  
minced lamb ragout in filo pouch fondant potato,  
rosemary and lamb jus 1w | 6 | 7 | 9 | 10 | 12  
(€12.50 SUPPLEMENT)

Roast Turkey and Honey Baked Ham  
with stuffing, cranberry and red wine gravy  
1w | 6 | 7 | 9 | 10 | 12

Breast of Turkey  
stuffed with soft cheddar, chives herb crumbed, pan-fried,  
served with a red onion jam  
1w | 3 | 6 | 7 | 9 | 10 | 12


Supreme of Chicken  
on smoked bacon and cabbage, red wine and roast garlic  
sauce 6 | 7 | 9 | 10 | 12 

Honey Baked Glazed Ham  
with a pineapple fritter, French mustard and whiskey sauce  
1w | 3 | 6 | 7 | 9 | 10 | 12

Fillet of Pork  
with Game Pate wrapped in puff pastry, served on a  
Madeira wine sauce 1w | 3 | 6 | 7 | 9 | 10 | 12

Prime Seared Ribeye Steak  
on sautéed mushrooms with a peppercorn sauce   
6 | 7 | 9 | 10 | 12 (€10 SUPPLEMENT)

Prime Fillet of Irish Beef  
sautéed onions and mushrooms, smoked bacon sauce   
6 | 7 | 9 | 10 | 12 (€15 SUPPLEMENT)

Irish Prime Beef  
slow cooked, mushroom, onion and red wine sauce   
6 | 7 | 9 | 10 | 12

Tournedos of Beef  
with piquillo peppers, mozzarella, beetroot and burgundy  
jus 1w | 6 | 7 | 9 | 10 | 12 (€15 SUPPLEMENT)

Demi-Rack of Kerry Lamb  
with a herb crust slow roasted, served with a redcurrant  
and rosemary sauce 1w | 6 | 7 | 9 | 10 | 12  
(€12.50 SUPPLEMENT)

Roast Leg of Kerry Lamb  
basted with garlic and French mustard served with a  
rosemary sauce 1w | 6 | 7 | 9 | 10 | 12

## Dessert Options

Lemon and Lime Cheesecake  
on a gingernut biscuit base, orange sorbet  
1w | 3 | 6 | 7 | 12

Strawberry Trio  
strawberries set on puff pastry, daiquiri sorbet,  
mini strawberry trifle 1w | 3 | 7 | 12

Chocolate Indulgence  
chocolate and rum tart with sea salt, white chocolate ice  
cream, chocolate and candied orange brûlée  
1w | 3 | 6 | 7 | 12

Banoffee Tartlet  
espresso hazelnut fudge slice, orange crème brûlée  
1w | 3 | 6 | 7 | 8h

Tiramisu  
with caramel sauce and vanilla pod ice cream  
1w | 3 | 6 | 7 | 12

Raspberry Bakewell Slice  
lemon posset, basil ice cream 3 | 6 | 7 | 8a | 8pe | 12 


Chocolate Fudge Cake  
with chocolate ice cream 1w | 3 | 6 | 7 | 12

Warm Apple Brioche Pudding  
served with custard and vanilla ice cream  
3 | 6 | 7 | 12 

Baileys and Cookies Cheesecake  
served with raspberry coulis  
3 | 6 | 7 | 12 

Black Forest Trifle  
with finger sponge biscuit 1w | 3 | 6 | 7 | 12

Sticky Toffee Pudding  
butterscotch sauce and cream 1w | 3 | 6 | 7

Lemon Posset  
served with a raspberry compote and shortbread biscuit  
3 | 6 | 7 | 12 

French Pear Slice  
served with pecan ice cream 1w | 3 | 6 | 7 | 12

Coconut Panna Cotta  
served with raspberry compote 12  

Vegan Chocolate Brownie  
served with a dark chocolate sauce 6 | 8a | 8w | 12  

PLEASE NOTE: PRICES ARE QUOTED PER  
PERSON AND ARE SUBJECT TO CHANGE

### ALLERGENS:

Barley: 1b; Oats: 1o; Wheat: 1w | Crustaceans: 2  
Eggs: 3 | Fish: 4 | Peanuts: 5 | Soy Beans: 6 | Milk: 7  
Almonds: 8a; Cashew: 8c; Hazelnuts: 8h; Walnuts: 8w  
Celery: 9 | Mustard: 10 | Sesame Seeds: 11  
Sulphites: 12 | Lupin: 13 | Mollusks: 14



Vegan



Gluten Free