



CORPORATE SET MENU

STARTERS

- Smoked Seafood Chowder** with treacle brown bread
Crab Brulée with sourdough toast & crisp Thai veg salad
Spicy Prawns Pil Pil with sourdough bread
Seared Beef Tartare with a confit egg yolk & truffle buttered crostini
Goats Cheese Crostini with roasted red peppers, fig jam & sundried tomato pesto (v)
Duck Liver Parfait with a grape chutney & toasted soldiers
Winter Salad with heirloom beetroot, braised lentils, crumbled feta cheese, mixed leaves, candied walnuts & cider dressing (v) (g)

MAINS

- Roast Rump of Lamb** with grilled polenta, smoked artichoke purée, creamed spinach & a pan jus (g)
Pan Seared Seabass pappardelle courgette, garden peas, dry sherry velouté, caramelised onion & lemon mash (g)
Vegan Charcoal Cauliflower Steak with spinach, cherry tomato, balsamic portobello mushroom, gluten free onion ring & a hazelnut mornay (ve)
Pan Seared Salmon & Grilled Prawns with fondant potato, tenderstem broccoli, samphire & blood orange hollandaise (g)
Roast Chicken Supreme with a bread stuffing Yorkshire pudding, rosemary roast potato, carrot & parsnip puree, tenderstem broccoli & pan jus
Dry-Aged Sirloin Steak with spinach, mash & pepper sauce
Dry-Aged Fillet Steak with spinach, mash & pepper sauce (€5 supp)

DESSERTS

- Vanilla Crème Brulee** with a salted chocolate biscuit
Apple & Hazelnut Slice with vanilla ice cream & anglaise
Flourless Chocolate Cake with peanut brittle & fresh cream (g)

€45 PP SAMPLE MENU ONLY

(v) = VEGETARIAN, (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN BY REMOVING ELEMENT OF DISH
12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS PLEASE LET YOUR SERVER KNOW
(SUPP) denotes an extra charge for that dish