

SAMPLE

The M E N U

TO START

AMUSE-BOUCHE

CREAMY BUTTERNUT SQUASH, PARMESAN & FRESH THYME

APPETISER

IRISH ARTISAN CURED MEATS, CHEESE & MEZZE PLATTER
WARM CRUSTY BREADS
EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR WITH
IRISH CREAMERY BUTTER

MAIN

ROAST SIRLOIN OF IRISH BEEF,
CHAMP MASH, BABY HEIRLOOM CARROT, ASPARAGUS &
RED WINE REDUCTION.

PAN FRIED SEA BREAM
CRUSHED NEW POTATO, TOMATO & CHIVE SALSA, BABY
ASPARAGUS, LEMON BEURRE BLANC

VEGETARIAN

BUTTERNUT SQUASH RISOTTO, GARDEN PEAS, FRESH SAGE
& SHAVED PARMESAN

SWEET TREAT

TRIO OF MINI DESSERTS
MINI LEMON MERINGUE, CHOCOLATE MOUSSE GLACAGE,
RASPBERRY QUENELLE, DARK CHOCOLATE SOIL,
RASPBERRY GEL & EDIBLE FLOWERS

TO FINISH

FRESHLY BREWED TEA, FILTER COFFEE AND HERBAL
INFUSIONS