



BISTRO PARTY MENU

'TMT' SOUP OF THE DAY

Served with a selection of Breads

GRILLED CRISPY CHICKEN SALAD

Slow Roast Beetroot, Orange Segment with a Strawberry & Balsamic Reduction

BAKED WICKLOW BAUN CHEESE IN WALNUT CRUST & FILO PASTRY (V)

With Black Cherries & Ginger Compote



SLOW COOKED CHICKEN MARSALA

*Served with Caramelised Plum, Shaved Button Mushroom,
Chanterelle Carrots, Crushed Rosemary Potatoes*

PAN FRIED MACKEREL FILLET

Warm Nicoise Salad, Crispy Quail Egg & Béarnaise Emulsion

IBERCO HAM WRAPPED MONKFISH

*Served with Artichoke & Anchovy Fritter, Pak Choi,
Sweet Potato Pureé and Avocado & Caper Aioli*

*28 DAY MATURED IRISH RUMP STEAK 10oz (C)

*Choice of Peppercorn Sauce, Béarnaise Sauce or
Shaved Truffle & Shallot Reduction Jus*



CLASSIC VANILLA BEAN CRÈME BRÛLÉE (C)

APPLE CHIMICHANGA, SALTED CARAMEL SAUCE

Vanilla Ice Cream

CHOUX BUN WITH GALLIANO RICOTTA

Tablerone Sauce and Orange & Hazelnut Ice Cream



Tea or Coffee

Available for Parties of 8 people and over

(V) and (C) denote dishes suitable for vegetarians and coeliacs, or dishes that can be adapted.

Choice of Starter, Main Course & Dessert, followed by Tea or Coffee

*Denotes supplement of €7

€28.50 per person