



BISTRO PARTY MENU

SLOW COOKED PORK RILLETTE (10 HRS)

*Served with Toasted Brioche, Pickled Gherkins,
Rocket Salad & House Chutney*

CORONA STEAMED MUSSELS (C)

Sliced Jalapeno, Vine Tomatoes, Sea Salt & Garlic Wafers

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*

OVEN BAKED COD

*Served with Wexford Vintage Cheddar,
Bacon & Chive Croquette, Wilted Greens
& Sweet Pickled Beetroot*

BREAST OF IRISH GOOSE (C)

With a Chestnut Purée, Confit Red Cabbage, Champ Mash and Baby Apple Sauce

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

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



PUMPKIN & HAZELNUT BROWNIE

Chocolate Sauce & Vanilla Ice Cream

CLASSIC VANILLA BEAN CRÈME BRÛLÉE (C)

CHEESE BOARD

Selection of Irish & European cheese with House Chutney & Crackers



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

€33.50 per person