



## PARTY MENU

### HAM SHANK & GAME TERRINE (C)

*Gooseberry & Caper Chutney, Walnut Bread*

### STEAMED MUSSELS (C)

*In Leek & Chorizo Sausage Cream, with Crusty Garlic Bread*

### 'TMT' SOUP OF THE DAY

*Served with a Selection of Breads*

### 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 JOHN DORY

*Picked Kilmore Crab, Orzo Salad, Carrot Soup,*

### CHEF'S SELECTION OF CONFIT (C)

*Silver Hill Duck Leg, Pork Belly, Fondant Potatoes, Red Cabbage, Baby Pears, Celeriac & Apple Puree*

### PLAT DU JOUR

### 'TMT' VEGETARIAN SPECIAL

### \*28 DAY MATURED IRISH RUMP STEAK 10 OZ (C)

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



### ROAST BANANA, TOFFEE & ALMOND CRUMBLE

*With Rum & Raisin Ice Cream*

### CLASSIC VANILLA BEAN CRÈME BRÛLÉE (C)

### ICED MERINGUE TORTE

*With 5 Spice Honey Parfait & Roast Stone Fruits Compote*



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 & Tea or Coffee

**\*Denotes supplement of €7**

**€35.00pp**

**Gratuities are at your own Discretion**