



PARTY MENU

(Available for Parties of 8 people and over)

STEAMED WEXFORD MUSSELS

With Dijon Mustard & Porcini Cream Sauce, Chopped Parsley & Garlic Sourdough

Contains Allergens 1/2/4/7/9/10/14

'TMT' SOUP OF THE DAY

Served with a Selection of Breads

GOLDEN FRIED CORNED BEEF & POTATO CAKE

With Crispy Bacon, Baby Kale Salad, Poached Egg & Béarnaise Sauce

Contains Allergen 1/3/7

'TMT' HOUSE SALAD

With Grilled Halloumi Cheese, Avocado, Bell Peppers, Olives, Fresh Hummus & Pitta Bread

Contains Allergen 1/5/7/8/11

SPLIT MARINATED & GRILLED POUSSIN

Served On-pan Trio Of Garnishes; Baby Potatoes, Spinach & Pudding, Calvados Tarrogan Au Lait Sauce

Contains Allergen 1/7/9/10

WHOLE RAINBOW TROUT

Wrapped, Baked & Served in Parchment Paper with Leek & Chorizo Butter, Gratin Potatoes & Vegetable Spaghetti

Contains Allergen 2/4/7/9/10/14

10OZ SIRLOIN STEAK **Denotes Supplement of €6*

Steaks are Served With Provençale Tomatoes, Tenderstem Broccoli and Glazed Shallots

Contains Allergen 7/9/10

CLASSIC RATAOUILLE (v)

Feta Cheese, Wild Rice, Chickpea with Raisin & Rocket Salad *Contains Allergen 7/9*

PLAT DU JOUR (your server will advise)

TRADITIONAL BAKLAVA

With Whipped Cream, Cardamom Crème Anglaise *Contains Allergen 1/5/7/8*

THREE CHOCOLATE & SALTED CARAMEL TART

With Wexford Cream & Blueberry Sorbet *Contains Allergen 3/7*

RHUBARB & CUSTARD

With Ginger Shortbread *Contains Allergen 1/3/7*

€40 per person

ALLERGEN LISTING

1	Cereals containing gluten	6	Soybeans & products thereof	11	Sesame seeds & products thereof
2	Crustaceans (crab, lobster, shrimp)	7	Milk & products thereof	12	Sulphur dioxide & sulphites
3	Eggs & products thereof	8	Nuts	13	Lupin (type of seed flour)
4	Fish & products thereof	9	Celery & products thereof	14	Molluscs (oysters, mussels, scallops)
5	Peanuts & products thereof	10	Mustard & products thereof		

All our menu items may be prepared in the presence of the above allergens

Some dishes can be adapted – please ask your server

SERVICE CHARGE OF 10% WILL APPLY