



PARTY MENU

(Available for Parties of 8 people and over)

WICKLOW BAUN CHEESE

Wrapped with Filo Pastry, Nut Crumble, Mandarin Marmalade & Poached Fig
Contains Allergens 1/5/7/8

'TMT' SOUP OF THE DAY

Served with a Selection of Breads

MEYERS NATURAL SMOKED HADDOCK & CHIVE FISHCAKE

With Pickled Beetroot, Crispy Pancetta, Poached Egg & Béarnaise Sauce
Contains Allergen 1/2/3/4/7/14

CLASSIC CAESAR SALAD

With Creamy Dressing, Garlic Croutons & Parmesan Shavings
(*Add Hot Grilled Chicken Supplement €2)

Contains Allergen 1/3/4/8/10

SUPREME OF CHICKEN

With Sausage & Apricot Ballotine, Chorizo & Leek Cream, Fine Beans & Champ Potatoes
Contains Allergen 1/7/9/10

PAN ROAST COD FILLET

With Toulouse Sausage, Broad Beans finished in Veal Stock, Basil Potato Rosti and Glazed Fennel & Carrots
Contains Allergen 2/4/7/9/10/14

100Z 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)

IRISH BAILEYS CREAM TIRAMISU

Contains Allergen 1/3/7/8

THREE CHOCOLATE & SALTED CARAMEL TART

With Wexford Cream & Blueberry Sorbet Contains Allergen 1/3/5/7/8

VANILLA BEAN CRÈME BRULEE

With Ginger & Rhubarb And Baby Donut 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