

Create Your Own Bespoke Menu

3 Course Sample Menu Options From €59 - €69

To Start

Hereford Beef Tartar

Cured Egg Yolk, Pickled Shallot,
Tarragon, Bone Marrow Emulsion

Seared Scallops

Rigney's Black Pudding Tortellini,
Crushed Pea & Lemon, Summer Truffle

Crowe's Ham Hock

Pigs Head Croquette, Roast Lime Aioli, Spiced Pain Au Lait

Ballyhoura Mushroom Gnocchi (V)

Celeriac And Mushroom Broth

Beetroot Tartin (V)

Caramelised Beets, Whipped Feta Mousse, Pickled Beets

Scibeen Smoked Salmon

Rhubarb Ketchup, Radish, Buttermilk Dressing

Bally Goats Cheese Croquette

Spiced Squash Purée, Lovage Emulsion

Crumbled Ardsallagh Goats Cheese

Rocket, Pine Nuts & Roasted Peppers

Middle Course

Mango & Basil Sorbet

Seasonal Vegetable Hot Soup with House Brown Bread

Lemon & Mint Sorbet

New Leaf Urban Farm Leaves with Lemon & Garlic Dressing

Cucumber & Mint Gazpacho

Red Pepper & Yoghurt Gazpacho

Main Course

Thornhill Duck Breast

Cured Egg Yolk, Pickled Shallot, Tarragon, Bone Marrow Emulsion

Featherblade of Beef

Urban Leaf Hakuri Turnip, Smoked Purée, Tarragon Bone Marrow Butter, Jus

Roast Rib of Limerick Beef

Red Wine Jus, Celeriac & Horseradish Purée

Lamb Rump

Sweet Bread Fritter, Aubergine Mousseline, Port Jus

Oven Roasted Cod

Pea & Ham Soup, Minted Peas, Bacon Jam

Halibut

Cornbread, Courgette Boullabaisse

Urban Leaf Hakuri Turnip Gratin (V)

Eggplant Caviar, Burnt Onion Jus

Broad Bean Cassoulet (V)

Split Celeriac Cream, Broad Bean, Polenta

Oven Roasted Chicken Supreme

Smoke Carrot, Confit Potato, Crispy Egg, Maple Cider Jus

To Finish

Dark Chocolate Marquise

Cherry Jelly, Sour Cherry, Madagascar Vanilla Crème

Irish Strawberry Mousse

Strawberry Macaron, Strawberry Milk, Crème Fraiche Parfait

Attyflin Apple & Beetroot Cake

Apple Caramel, Beetroot & Cardamom Sorbet

Selection of House Sorbet (V)

Lemon & Mint/ Mango & Basil

Seasonal Fruit Almond Panna Cotta (V)

Almond Brittle, Milk Gel

Caramelised Lemon Meringue Tart

Raspberry Compote

Duo of Munster Cheese

Sea Salt & Thyme Crackers, Apple Cranberry Chutney

Apple & Seasonal Berry Crumble

Boulabán Vanilla Ice Cream

Pricing based on 2 or 3 choices per course on a minimum of 30 guests.

Middle course option can be added from as little as €3pp. Menus are subject to availability of local and Irish seasonal produce.