

# Menu A

70.00 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests.  
We can, of course, cater for most dietary requirements: please make these known in advance.

## Starter

**Beetroot Cured Loch Duart Salmon**  
*dill yoghurt, pickled cucumber, rye bread*

or

**Beaumont Caesar Salad**  
*st ewe's egg, aged parmesan, croutons, anchovies*

or

**Chicken and Ham Hock Terrine**  
*pickled mushrooms, tarragon emulsion*

## Main

**Butter Baked Cod**  
*clam chowder, smoked potato*

or

**Confit Duck Leg**  
*white bean cassoulet, sauce vierge*

or

**Gnocchi**  
*asparagus, courgette, basil, daterini tomato, wild garlic emulsion*

## Dessert

**Coconut Mousse**  
*tropical fruit salad*

**Vanilla Cheesecake**  
*caramelised popcorn, raspberry*

**Strawberry Pistachio Tart**

## Coffee, Tea and Petits Fours

Cashel Blue Cheese *supplement 15.00*

Beef Wellington *supplement 25.00*

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

A discretionary 15% service charge will be added to your final bill.

# Menu B

95.00 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests.  
We can, of course, cater for most dietary requirements: please make these known in advance.

## Starter

### Prawn Cocktail

*baby gem, avocado, cucumber, marie rose*

or

### Dry Aged Beef Tartare

*confit egg yolk, potato chips*

or

### Tomato and Strawberry Gazpacho

*black olive, cucumber, basil*

## Main

### Fillet of Seabass

*fennel, orange, saffron velouté*

or

### Corn Fed Chicken Breast, stuffed with a Tarragon Mousse

*potato fondant, tenderstem broccoli, jus gras*

or

### Potato Gnocchi

*asparagus, courgette, basil, daterini tomato, aged parmesan*

## Dessert

### Chocolate Almond Cake

*apricot and saffron compote*

### Paris Brest

*banana, hazelnut, lime*

### Tiramisu

*coffee anglaise*

## Coffee, Tea and Petits Fours

Cashel Blue Cheese supplement 15.00

Beef Wellington supplement 20.00

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Private Dining

# Menu C

**135.00 per person**

*We kindly ask you to choose the same starter, main course and dessert for all your guests.  
We can, of course, cater for most dietary requirements: please make these known in advance.*

## Starter

**Tomato and Strawberry Gazpacho**  
*black olive, cucumber, basil*

or

**Chicken and Duck Liver Parfait**  
*madeira jelly, orange, toasted brioche*

or

**Kingfish Crudo**  
*granny smith apple, cucumber, dill*

## Main

**Beef Wellington**  
*cep croquette, king oyster mushroom, red wine jus*

or

**Dover Sole Meunière**  
*beurre noisette, capers, lemon, herbs*

or

**Wild Mushroom and Black Truffle Linguini**  
*aged parmesan velouté*

## Cheese

**Cashel Blue Cheese**  
*pickled walnut, beaumont honey*

## Dessert

**Hazelnut Financier**  
*milk chocolate, vanilla*

or

**Chocolate Tart**  
*orange crème fraîche, beaumont honeycomb*

or

**Passionfruit and Lime Posset**  
*meringues*

## Coffee, Tea and Petits Fours

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*A discretionary 15% service charge will be added to your final bill.*