

Sample Private Dining Dinner Menu 1

Smoked Duck Breast

With plum chutney, mixed leaves and balsamic syrup

Cream of Carrot and Sweet Potato Soup

With chive crème fraiche

Roast Prime Sirloin of Irish Beef

Garnished with sauté onions, mushrooms and sauce Diane

Paupiette of Lemon Sole

With a herb mousseline, cherry tomatoes and a white wine cream sauce

Selection of Fresh Vegetables and Potatoes

Strawberry, Kiwi and Pineapple Meringue

With raspberry coulis

Freshly Brewed Coffee or Tea

Price: €43.40 per person

Sample Private Dining Dinner Menu 2

Thai Marinated Chicken Breast

With pak-choi, peppers, bean sprouts and a chilli-lime dressing

Potato and Onion Soup

Garnished with smoked bacon and parsley

Roast Fillet of Irish Beef

With glazed chestnut mushrooms, red onion confit and a green peppercorn sauce

Grilled Fillet of Sea Bass

With courgette and pepper ragout, basil cream reduction

Selection of Fresh Vegetables and Potatoes

Symphony of Homemade Desserts

Freshly Brewed Coffee or Tea

Price: €48.70 per person