

Winter Set Dinner Menu 2025



STARTERS

**ROASTED CARROT AND GOLDEN BEETROOT SOUP
WITH CRISPY SHALLOTS AND CHERVIL OIL**

**HOMEMADE CURED TROUT
HAYDARI, MARINATED RAISINS, TOSSED CHERRY
TOMATOES**

**BRAISED IRISH BEEF FEATHER BLADE
CELERIAC REMOULADE, MUSTARD DRESSING**

**GRILLED CAULIFLOWER
HARISSA RELISH , ROASTED AUBERGINE SALSA**

MAINS

**TURKEY AND HAM
SAGE AND ONION STUFFING , CREAMY MASH, ROASTED
VEGETABLES, CRANBERRY JAM**

**LEMON AND HAZELNUT CRUSTED SALMON
CHORIZO AND RED PEPPER POTATOES ,EDAMAME
STICK, LEMON BEURRE BLANC**

**10 OZ IRISH HEREFORD STRIPLOIN STEAK
FONDANT POTATO, SLOW ROASTED TOMATOES,
WATERCRESS SALAD**

**GRILLED CELERIAC STEAK
PARSNIP AND SESAME PURE, MUSHROOM AND SPINACH**

**GRILLED SLANE VALLEY RUMP OF LAMB
CREAMY MASH, CELERIAC STEAK, MINT OIL & JUS.**

ASSIETTE OF DESSERTS

**€66.50 per person Sunday - Wednesday
€78.50 per person Thursday - Saturday**

