



## Set Dinner Menus

### Menu 1

#### Starters:

*Cream of Wild Mushroom & Tarragon Soup*  
*Served with Warm Homemade Bread Rolls*

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#### Main Course:

*Slow Braised Lamb Shank*  
*With herb mashed potatoes, roasted vegetables and its own jus*

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#### Desserts:

*Sticky Toffee Pudding*  
*With butterscotch sauce and whipped cream*

\*\*\*\*\*

*Tea & Coffee*

**€35 per person**

Porterstown Road, Castleknock, Dublin 15, Ireland.  
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## Menu 2

### Starters:

***Chilled Trio of Melon Balls***  
*With seasonal berries and vanilla syrup*

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### Soup

***Roasted Red Pepper and Tomato Soup***  
*Served with warm homemade bread rolls*

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### Main Course:

***Breast of Corn Fed Chicken***  
*Stuffed with spinach & pine nut mousse with fondant potato and wild mushroom jus*

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### Dessert:

***Tiramisu***  
*With Sauce Anglaise & Berry Compote*

*Tea & Coffee*

***€45 per person***

## Menu 3

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Starters

*Smoked Chicken, Red Onion and Semi Sun Dried Tomato Tian  
Bound in a chive mayonnaise, garnished with tomato concasse*

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Soup

*Honeyed Carrot and Orange finished with Coriander*

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Mains

*Roast Rump of New Zealand Lamb  
With dauphinoise potatoes, mini ratatouille & rosemary jus*

Or

*Grilled Fillet of Organic Salmon  
On basil mash with roasted vine tomatoes and basil pesto*

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Dessert

*Lemon Meringue Tart  
With vanilla cream and raspberry coulis*

*Tea & Coffee*

*€55 per person*

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Starter:

***Chicken and Duck Terrine***

*With seasonal leaves and apricot chutney*

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Soup:

***Cream of Broccoli and Cashel Blue Cheese Soup***

*Serve with warm home made bread rolls*

\*\*\*\*\*

Main Course:

***Medallions of Irish Beef Fillet***

*Resting on wild mushroom and tarragon potato cake with roasted root vegetables and red wine jus*

Or

***Fillet of Sea Bass***

*Served with sun dried tomato crushed potatoes, buttered asparagus & lemon and chive cream*

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Dessert:

***Mixed Berry Crème Brulee***

*With shortbread fingers*

*Tea & Coffee*

***€65 per person***

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