# Group Menu €38.95 PP

## To Start

#### Celeriac Velouté

With truffle oil Allergens: 7, 12

#### **Roasted Bone Marrow**

With rosemary sea salt crostini Allergens: 6 (Contains Gluten-Wheat)

#### **Butternut Squash Ravioli**

Wild Mushroom, brown butter sauce Allergens: 6 (Contains Gluten-Wheat) 7

#### **Pressed Chicken Terrine**

Tomato and ginger chutney and apple puree Allergens: 9

### Main Course

## **Charred 8oz Beef Fillet (€8 Supplement)**

Smoked garlic mash, celeriac and hazelnut puree Purple carrot, pancetta crumb and red wine jus Allergens: 5 (Contains **Hazelnut**) 7, 9, 12

#### **Chicken Supreme**

Broccolini, oyster mushroom Fondant potato Allergens: 7

#### **Curried Monkfish**

Red pepper risotto Chorizo crisp Allergens: 3, 6 (Contains Gluten-**Wheat**) 7, 9

## **Duck Fillet**

Carrot and cumin puree Duck spring roll, wilted kale and burnt pineapple salsa Allergens: 6 (Contains Gluten-**Wheat**), 7

#### Goat Cheese, Spinach and Mushroom Wellington

With charred shallot
Allergens: 6 (Contains Gluten-Wheat) 7

# Sides 3.95 Each

Timorgonia (*)		Truffle Fries Allergen: (6 Wheat)	Creamy Mash Allergen: (7)	Roasted Vegetables Allergen: (7)	Garlic roasted baby Potato Allergens: (7)	<b>Superfood Salad</b> Allergen: (7)
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# Something Sweet

# Vanilla and Ginger Crème Brulee

Caramelised Granny Smith apple Allergens: 7, 11

#### **Traditional Tiramisu**

Allergens: 6 (Contains Gluten-Wheat) 7, 11

### Almond, Chocolate and Pear Crunch

Allergens: 5 (Contains Almond) 7, 11

#### **Selection of Ice Cream**

Allergens: 6 (Contains Gluten-Wheat) 7, 11





	Key	to Allergens:	
1. Shellfish	2. Molluscs	3. <b>Fish</b>	4. Peanuts
5. Nuts	6. Cereals – c	7. Milk	
3. Soya	9. Sulphur D	10. Sesame	
11. Eggs 12. Celery		Celeriac	13. Mustard
	14. Lupin		