

Group Menu B @ €50 + 10% Service Charge

## To Start

House Cured Sheaghanore Duck Ham,  
Pear & Red Wine, Candied Walnuts, Pomegranate Vinaigrette

Pate Of Chicken Liver & Foie Gras,  
Toasted Brioche, Tokai Jelly & Pear

Butternut Squash Soup, Pumpkin Seeds, Watercress Cream

Dingle Smoked Salmon & Crab Salad  
Pickled Vegetables, Avocado, Marie Rose, Purslane Salad

Steamed Galway Mussels, Fennel & Shellfish Veloute

## Main Course

Pan Roasted Dingle Monkfish  
Caramalised Cauliflower, Walnut Fesenjun, Mussel Veloute

Pan Roasted King Scallops  
Spiced Lentils, Crab & Lemon Butter, Vegetable Parisian

Pot Roasted Wild Pheasant  
Cassoulet De Toulouse, Kale, Bread Sauce, Pheasant Gravy

Pan Roasted Dry Aged Fillet Of Beef  
Onion Puree, Spinach, Chanterelles, Bearnaise & Red Wine

Rack Of Local Lamb  
Pea Puree, Roast Carrot & Garlic, lamb Gravy

Dessert; Your Choice From Our a la Carte