

Chef Plated



Starter

Smoked salmon & prawn terrine with a lemon remoulade,
garnished with caviar

Home smoked duck with mango chillies, coriander and ginger
dressing, petite salad in a crispy oriental basket

Mushroom pâté with pickled walnuts and port dressing

Intermediate

Roast pumpkin soup infused with star anise

Casarecce funghi di bosco and pancetta

Mango sorbet





Main Course

Baked seabass fillets rolled with a salmon mousse set on a clam and fennel risotto, wilted spinach, champagne cream

Roast turkey, caramelised roast parsnips and carrots, fondant potatoes and prune jus

Slow roast beef fillet mignons set on creamed cabbage, roasted carrots and a Parmesan baked saffron and garlic mash with thyme jus

Dessert Station

Baked dark chocolate and salted caramel tart, spiced berry compote and vanilla ice cream

Passion fruit mousse with coconut coulis, drizzled with red currants

Coffee and mince pies

3 plates | €35.95 (food only)

4 plates | €40.95 (food only)

Beverage Packages available

Exclusive private venues

Minimum 12 persons