



### Set Menu 1

#### **Sea-food Chowder**

Selection of sea food cooked in a light fennel base creamy sauce, finished with dill.  
Served with a slice of brown bread. (1,2,4,7,9,14)

#### **Beetroot & Goat's Cheese**

Beetroot carpaccio, Irish goat's cheese, honey yoghurt, rocket, toasted pine nuts and toast (1,3,7)

#### **Bowl of Goodness**

Roasted butternut squash, baby kale, pickled beetroots, dry cranberries and chickpeas tossed in honey and basil vinaigrette, with warm crispy prosciutto ham.  
(7,10)

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#### **Supreme of Corn-Fed Chicken**

Roasted Supreme of chicken served with mashed potato, green peas, carrot puree.  
Accompanied by rich gravy and chicken popcorn (1,3,7,9,12)

#### **Baked fillet of Hake**

Baked fillet of Hake served with Provencal mussels accompanied by courgette and potato croquettes (1,3,4,7,9,14)

#### **Zucchini Croquettes**

Served with red radishes, crispy chilli, char-grilled baby courgettes and burned tomato accompanied by a honey & crème fraiche dressing (1,3,7,8)

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#### **Poppy Cake**

A light fluffy ground almond and poppy seed layered cake with vanilla crème anglaise  
(3,7,8)

#### **Apple & Berry Crumble (1,3,7,8)**

With cinnamon crème anglaise and vanilla ice cream (1,3,7,8)

Tea/coffee

Allergen information: (1) cereals containing gluten (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts – almonds, hazelnuts, walnuts, cashews, pecan, pistachio, macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs

**€32.50 per person plus 12.5% service charge**

(Minimum numbers of 20 required. Must be booked in advance)