



•CHRISTMAS 2021•

€46 GROUP MENU

Simply we start with the freshest seasonal produce that has almost always been grown in our organic walled kitchen garden, polytunnels and fields. We serve honest, unpretentious food, letting our produce be the strength in what you eat. We combine seasonal ingredients with changing menus that reflect what is happening in our garden.

We require groups of 9 or more to avail of our group menus

This is a sample menu and is subject to change. Vegan options also available on request.

12.5% service charge will be added to your bill. Unlimited filtered still & sparkling water - Tea & Coffee inc.

STARTER

Walled Garden Salad

chargrilled baby gem, baked root vegetables,
fennel, dill, yogurt & garden herb dressing

Seafood Chowder

salmon, cod, prawns, garden herbs,
guinness brown bread

Chicken Liver Pâté

sourdough, chutney, garden pickles

MAIN

100% Irish Hereford Sirloin Steak

béarnaise sauce, garden produce, smashed herb potato

Pan Fried Monkfish

garden herb oil, herb mash, sautéed garden greens

Organic Mushroom Risotto

herb cream sauce, autumnal garden produce, aged parmigiano reggiano

DESSERT

Sticky Toffee Pudding

rich toffee sauce, rum & raisin ice cream

Classic Crème Brûlée

ginger biscuit

Burtown Apple Frangipane Tart(GF)

vanilla ice cream
