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•CHRISTMAS 2021•

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€65 GROUP MENU

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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.

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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.

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## STARTER

**Roast Artichoke Soup**  
leek, apple, walnut

**Scallops**  
parsnip purée, leeks, beetroot jelly

**Chicken Liver & Port Pâté**  
sourdough toast, chutney, garden pickles

**Roast & Pickled Goat's Cheese Tart**  
garden leaves, balsamic reduction

## MAIN

**100% Irish Hereford Fillet Steak**  
béarnaise sauce, sautéed savoy cabbage, roast baby carrots & mini turnips, smashed herb potato

**Pan Fried Monkfish**  
garden herb oil, herb mash potatoes, sautéed garden greens

**Chicken Supreme marinated in White Wine, Lemon & Rosemary**  
roast baby carrots, wilted spinach, sprouting broccoli, smashed herb potato

**Organic Mushroom Risotto**  
truffle oil, aged parmigiano reggiano, kale crisps, roast beetroot

## DESSERT

**Sticky Toffee Pudding**  
rich toffee sauce, rum & raisin ice cream

**Classic Crème Brûlée**  
ginger biscuit

**Burtown Apple Frangipane (GF)**  
vanilla ice cream

**Cheese Board**  
selection of irish & french cheese, homemade crackers, fig & apple chutney

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