



Group Dinner Menu

€65pp

We require groups of 11 or more to avail of our group menus
This is a sample menu and is subject to change with the seasons

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. For ingredients we can't produce ourselves we only use the very best authentic producers whom we have forged close relationships with.

Starter

Green Barn Scallops

cooked three ways

spinach, cream & chives - marinated beetroot - marinated courgette, fennel & thyme

Walled Garden Plate

fried courgette flower, asparagus,

roast beetroot, sprouting broccoli, garden herbs, feta cheese

Beef Carpaccio

fillet of beef carpaccio, garden leaves, balsamic, aged parmesan

Mains

Sirloin Steak

wild mushroom, seasonal produce, roast herb potato, sauce béarnaise

Monkfish

sautéed spinach, crispy capers, new potatoes, tomato salsa

Seasonal Garden Risotto

fresh herbs, extra virgin olive oil, 24 month aged parmigiano reggiano

Dessert

Classic Crème Brûlée

Rhubarb & Almond Crumble

vanilla ice cream

Berry Pavlova

fresh cream

Unlimited Sparkling and Still Filtered Water

Tea & Coffee inc

Please note there is a 12.5% service charge on our group menus