



# Group Lunch Menu

## €36pp

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

Seasonal Garden Soup  
guinness bread

Bread & Garden Dips  
freshly made garden pestos & dips

Smoked Salmon  
guinness bread, herbed crème fraîche

### Mains

Burtown Beef & Herb Burger  
Irish cheddar, onion confit, garden leaves, pickles,  
twice cooked handout chips, garden pesto, wild garlic aioli (1,2,3,5,6,9,10)

Free-Range Chicken Salad  
little gem lettuce, pickled garden produce,  
24 month aged parmigiano reggiano, caesar dressing (2,3,5,6)  
Vegetarian : avocado & quinoa

Tiger Prawn Tagliatelle  
fresh egg pasta, basil pesto, garden produce,  
24 month aged parmigiano reggiano (1,2,5,6,7)  
Vegetarian : seasonal garden produce

### Dessert

Seasonal Crumble  
vanilla ice cream

Chocolate Brownie  
vanilla ice cream

Unlimited Sparkling and Still Filtered Water  
Tea & Coffee inc

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