



Group Lunch Menu

€45pp

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

Goat's Cheese Crostini

garden leaves, courgette carpaccio, house dressing

Chicken Liver Parfait

buckwheat bread, crab apple jelly

Charcuterie

selection of cured meats, olives, pickled vegetables, garden dips

Mains

10oz Hereford Striploin Steak

wild mushroom, seasonal garden produce, roast herb potato, sauce bernaise

Pan Roasted Fish of the Day

sauteed spinach, crispy capers, new potatoes, tomato salsa

Tiger Prawn Tagliatelle

fresh egg pasta, basil pesto, garden produce,

24 month aged parmigiano reggiano

Vegetarian : seasonal garden produce

Dessert

Chocolate Ganache

fresh cream

Classic Crème Brûlée

Seasonal Crumble

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

