



Menu 1

€27

Start

Cold beetroot, spring onion & cucumber soup

With hard boiled egg and chives

Served with homemade brown Guinness bread

Or

Anti Pasti, Serrano ham, garden pickles, buffalo mozzarella, dips,
beetroot focaccia and pesto dressing

Main

Garden vegetable tart, dressed seasonal leaves and herbs

Or

Selection of open sourdough baguettes (choose 1 per person)

Choose from

Seafood cocktail

Kimchi spiced cured beef

Gruyere cheese

Sandwiched with a selection of seasonal delights

Or

Anti Pasti, Serrano ham, garden pickles, buffalo mozzarella, garden pesto, beetroot focaccia and
pesto dressing

Dessert

Double chocolate brownie with creme fraiche

Or

Edilfower & Rhubarb crumble with fresh cream

Still / Sparkling water & Tea / Coffee included



Menu 2
€35

Start

Dressed seasonal prawn salad, lemon curd, almonds, herbs and pesto toast

Or

Chicken Caesar salad, parmesan shaving, sourdough herb croutons and a rich dressing

Main

Choose 1 of 4

Smoked salmon, Kimchi beef, Marinated chicken fillet, Vegetable tart

Served with garden leaves and herbs, potato salad & seasonal produce

Dessert

Selection of Irish cheeses, homemade crackers and chutney

Or

Lemon tart & creme fraiche

Still / Sparkling water & Tea / Coffee included



To Add on

Bread & Dips €6.95 (for 2)

Bottle of Elderflower cordial €5.50

Bottle of Prosecco on Ice €32

Organic delicious house wine White, Rose & Red €24 per bottle

Craft Beer €5.50

Ice Cooler of 4 Beer €20

Full wine and drinks list available