



## **Group/Private Dining Dinner Menu €98**

Breads + Starter + Main Course + Dessert or Cheese + Coffee + Petit Four

### **Breads**

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### **Starters**

Crab, Preserved Pear, Celeriac, Peanuts

Carrot Cannoli, Pickled Carrot, Sea Buckthorn, Clementine

Poached Sea Trout, Beurre Blanc, Kombu, Dill

Seared Foie Gras, Mango Chutney, Coriander

### **Main Courses**

Artichoke Tart, Velouté, Parsley, Pomme Soufflé

Duck Breast, Sweet Potato, Kumquat, Plum Sauce

Atlantic Cod, Pickled Baby Gem, Anchovy Dressing, Alsace Bacon

Fillet of Pork, Apple, Parsnip, Braised Pork Belly

### **Desserts & Cheese**

Clementine Posset, White Chocolate, Gingerbread Ice Cream

Manjari Cremeux, Hazelnut Ganache, Vanilla Ice Cream

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments

### **Coffee & Petit Four**

Salted Caramel Chocolate Truffle

### **Side Accompaniment**

Pomme Mousseline €8

**Please choose 2 items from starter, main course & dessert to make your menu.**

**NB. Your menu choice must be provided to us at least 3 days in advance of your reservation**

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.  
We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.  
Allergens menu available on request.

N.B. This is a sample menu. Due to market availability some ingredients maybe subject to change