

## THE CLUB KITCHEN GROUP MENU

# Dinner

3 COURSE €55 X 2 COURSE €40

### STARTERS

#### THE CLUB CHOWDER

A rich creamy chowder filled with the best fresh and smoked seafood

#### CHILLI GARLIC PRAWNS

Served with Focaccia

#### TOMATO & BURRATA BRUSCHETTA

Served with Sourdough Garlic Bread

### MAIN COURSE

#### HALF ROAST CHICKEN

Charred Sweetcorn, Fries, Chimichurri, Gravy

#### SLOW-COOKED FEATHER BLADE OF BEEF

Mashed Potato, Gravy, Bacon and Pearl Onion

#### ROASTED HAKE

With Chorizo, Baby Potatoes and Beans

#### PUMPKIN RAVIOLI (V)

### DESSERTS

#### VANILLA CRÈME BRÛLÉE

#### MIXED BERRY CRUMBLE

with Vanilla Ice Cream

#### STICKY TOFFEE PUDDING

All beef is of Irish origin and sourced locally.

Please let us know if you have any allergies or dietary requirements. A list of allergens is available on request.  
\*Consuming raw beef may increase the risk of foodborne illness.

A 10% service charge will be added to groups of 6 or more.