



SAMPLE GROUP DINNER MENU €60

Chef De Cuisine Derry Clarke - Head Chef James Sheridan

Ballymore Organics Bread
House Sourdough, Guinness Stout Bread, Glenallen Farmhouse Butter
Selection of snacks

Starters

Cured Clare Island Salmon, Citrus Salad, Orange and Cardamom Dressing
Duck Liver Parfait, Cherries, Candied Walnuts, Apple, Brioche

Mains

Rump of new season spring lamb, aubergine and anchovy, pomme boulangère, confit tomato
Confit Atlantic Cod, girolles and broad bean fricassee, morel sauce

Seasonal Vegetables, New Potatoes

Desserts

Valrhona chocolate and orange mousse, praline ice cream
Apple tarte tan, salt caramel, pecans, vanilla ice cream

Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.

All our beef is of Irish origin.