

THE
CLUB HOTEL
— at Goffs —
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SAMPLE GROUP DINNER €85

Snacks

Charcuterie of Sliced Parma Ham and Fennel Seed Salami,
Grated Horseradish, Grape Relish, Charred Sourdough

Oysters, White Soy, White Balsamic Dressing, Chive Oil, Cucumber

Small Plates

Roasted Pumpkin Hummus, Caramelised Pumpkin Seeds, Chives and Charred Ciabatta

Chicken & Duck Liver Parfait, Truffle butter, Grape Chutney, Toasted Brioche

Miso Cured Salmon, Green Apple, Ponzu Chive Emulsion

Main Event

8oz Sirloin, Celeriac Remoulade, Pickled Red Onion, Watercress, Bearnaise Sauce, Truffle Mash

Roasted Cod, Lemon Grass Coconut Sauce, Cucumber, Coriander Oil, Scallion

Gilligan's Farm Coal Roasted Pork Rib Eye, Carrot Purée, Baby Carrots, Buttered Kale, Pork Gravy

Vegan / Vegetarian Main

Charred Grilled Courgette Ribbons, Whipped Goats Cheese, Toasted Almonds, Salsa Verde

Enjoy your Mains with our sides of Seasonal Vegetables, Potatoes.

Final Hurdle

Chocolate Crème Brûlée, Chocolate Sable

Warm Apple Tarte Tatin, Chantilly Cream, Salted Caramel and Vanilla Ice cream

Pistachio Semifreddo, Honey Cake, White Chocolate Crèmeux and Honeycomb

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