

**Group Sample Lunch**  
**Menu from €55/ Person**  
**Subject to change**

**TO START**

**Dressed Clogherhead Crabmeat, Avocado Puree, Grapefruit**  
Ajo Blanco Dressing, Courgette Salad, Toasted House Focaccia

**Smoked Irish Haddock & Leek Gratin**  
Pistachio crumb, Gruyère, Tarragon Cream, Dressed Organic Leaves

**Confit Duck Leg Rilette**  
Crispy Laiver, Apricot Puree, Pickled Red Onion Salad

**Cashel Blue Cheese Tartlette**  
Smoked Aubergine, Fennel Jam, Soya Shiitake Mushroom, Pumpkin Caponata, Feuille de Brick Pastry

**Wild Atlantic Prawns**  
Chilli & Ginger, Cavistons Chargrilled Sourdough

All Main Courses Will Be Served With a Chefs Selection of Potatoes & Salad

**TO FOLLOW**

**Fillet of Wild Halibut**  
Pepper & Aubergine Ratatouille, Prawn Beurre Blanc, Smoked Haddock Croquette

**Fillet of Wild Irish Cod**  
Celeriac and Organic Bean Ratatouille, Squash Salsa, Fennel and Shiitake Mushroom Cream

**Braised Aged Short Rib of Beef**  
Caramelised Onion Puree, Glazed Carrot, Organic Bean, Watercress, Horseradish

**Potato & CelariacTerrine**  
Cashel Blue Cheese Bechamel, Charred Cabbage, Winter Truffle Salsa

**TO FINISH**

**Blackberry and Creme Fraiche Panna Cotta**  
Almond Crumble

**70% Chocolate Tart**  
White Chocolate Ganache, Hazelnut and Peanut Base

**Cavistons Continental Cheese Plate**  
Condiments & Crackers

**Our menu is based on fresh fish delivered daily and subject to availability**

**12.5% Discretionary Service Charge Added to Groups of 5+**

**Group Sample Dinner Menu**  
**from €75 / person Subject**  
**to Change**

**TO START**

**Dressed Clogherhead Crabmeat, Avocado Puree, Grapefruit**  
Ajo Blanco Dressing, Courgette Salad, Toasted House Focaccia

**Smoked Irish Haddock & Leek Gratin**

Pistachio crumb, Gruyère, Tarragon Cream, Dressed Organic Leaves

**Baked Kilkeel Scallops Cafe De Paris**

Butter, Sourdough Crumb, Espelette Pepper

**Cashel Blue Cheese Tartlette**

Smoked Aubergine, Fennel Jam, Soya Shiitake Mushroom, Pumpkin Caponata, Feuille de Brick Pastry

**Confit Duck Leg Rilette**

Crispy Liver, Apricot Puree, Pickled Red Onion Salad

All Main Courses Will Be Served With a Chefs Selection of Potatoes & Salad

**TO FOLLOW**

**Fillet of Wild Halibut**

Pepper & Aubergine Ratatouille, Prawn Beurre Blanc, Smoked Haddock Croquette

**Fillet of Wild Irish Cod**

Celeriac and Organic Bean Ratatouille, Squash Salsa, Fennel and Shiitake Mushroom Cream

**10 OZ Kildare Dry Aged Striploin Steak**

Red Onion Jam, Tenderstem Broccoli, Green Peppercorn Sauce, Hand-Cut Maris Piper Fries

**Potato & Celariac Terrine**

Cashel Blue Cheese Bechamel, Charred Cabbage, Winter Truffle Salsa

**TO FINISH**

**Blackberry and Creme Fraiche Panna Cotta**

Almond Crumble

**70% Chocolate Tart**

White Chocolate Ganache, Hazelnut and Peanut Base

**Cavistons Continental Cheese Plate**

Condiments & Crackers

**12.5% Discretionary Service Charge Added to Groups of 5+ Our menu is based on fresh fish delivered daily and subject to availability**