



# Group Dinner Menu

Tea/Coffee 2 Course €39.00 | Tea/Coffee 3 Course €47.00

## To Start...

**SPICY PUMPKIN SOUP**  
*beetroot, candied walnuts, rocket leaves, balsamic* (CY,G,E,©)

**CURED GOATS BRIDGE TROUT**  
*parsley emulsion, gin, cumin, baby capers, lemon herb oil* (F,G,SP,D)

**GOATS CHEESE AND SUNDRIED TOMATO TARTLET**  
*dressed leaves, beetroot slaw, croutons, balsamic dressing* (D,N,G,SP)

**HAM HOCK TERRINE**  
*apple and raising chutney, pickled carrots, crostini, basil oil* (D,G,CY,SP)

**ROAST SPICED SWEET POTATO SALAD (VE)**  
*roast walnut, pumpkin vinaigrette* (N,SP)

**HOMEMADE BEEF RAVIOLI**  
*crispy Jerusalem artichoke* (G,E,SP)

## Mains...

**SLOW ROAST FEATHER BLADE OF IRISH BEEF**  
*cumin, sweet potato puree, bacon dust, peppercorn sauce* (SP,D,CY)

**STUFFED CHICKEN SUPREME**  
*black pudding, sage, roast carrot, tarragon jus* (G)(MK)(SP)©

**PAN FRIED FILLET OF HAKE**  
*mussels, seaweed, lemon beurre blanc* (F,SP,M)

**ROAST SALMON**  
*stem broccoli, rustic tomato sauce* (F,SP,D)

**8OZ RIB EYE STEAK (€8 SUPP)**  
*sauté wild mushroom, rainbow carrots, fries, thyme jus* (G,D,SP)

**AUBERGINE MOUSSAKA (V)**  
*\*VEGAN OPTION AVAILABLE\**  
*tomatoes, ricotta cheese, mediterranean vegetables* (CY,D,SP)

## Dessert...

**RIVER COURT ASSIETTE OF DESSERTS**  
*chocolate brownie, seasonal cheesecake, vanilla bean ice cream, tuille basket, white chocolate profiterole, lemon curd patisserie* (G)(MK)(E)

### ALLERGEN INDEX

ALLERGEN INDEX G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soyabeans, SP = Sulphites, P = Peanuts, D = Dairy, CY = Celery MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac Friendly