



## GROUP DINNER MENU

### GOATS CHEESE AND SUNDRIED TOMATO TARTLET

BEETROOT, CANDIED WALNUTS, ROCKET LEAVES, BALSAMIC (MK,N,MD,SP,©)

### HAM HOCK TERRINE

CRUNCHY RYE BREAD, PICKLED BEETROOT AIOLI (G,SS,MK,MD,©)

### GRAVALAX OF GOATSBRIDGE TROUT

PARSLEY EMULSION, DRESSED LEAVES, BABY CAPERS, LEMON HERB (F,G,SP,D)

### ROAST ROOT VEGETABLE SOUP

HOMEMADE BROWN BREAD, IRISH BUTTER (G,MK,©)

### ROAST SPICED SWEET POTATO SALAD (VE)

CRANBERRY JAM, CROUTONS, PUMPKIN SEEDS (N,SP)

### ROAST SALMON

STEM BROCCOLI, RUSTIC TOMATO SAUCE (F, SP, D)

### STUFFED CHICKEN SUPREME

BLACK PUDDING, SAGE, ROAST CARROT, TARRAGON JUS (G,E,D,CY)

### PAN FRIED HAKE FILLET

HERB CRUST, ASPARAGUS, WHITE WINE CREAM SAUCE (G,MK,F,©)

### SLOW ROAST BEEF FEATHERBLADE

YORKSHIRE PUDDING, ROAST GRAVY (G,SP,MK,CY,©)

### AUBERGINE MOUSAKA (V)

TOMATO, RICOTTA CHEESE, MEDITERRANEAN VEGETABLES (CY, D, SP)

### SEASONAL FRUIT CRUMBLE

OAT CRUMB, VANILLA BEAN ICE CREAM, CRÈME ANGLAISE (G,SP,MK)

### CHOCOLATE BROWNIE

SALTED CARAMEL ICE CREAM, CHOCOLATE SAUCE (G,SP,MK,E)

### WHITE CHOCOLATE CHEESECAKE

RUM AND RAISIN ICE CREAM (G,SP,MK)

### RASPBERRY AND PASSION FRUIT TART

RASPBERRY SAUCE (G,SP,MK)

### GLENOWN SELECTION OF ICE CREAM

TUILLE BASKET (G,SP,MK)

### TEA OR COFFEE

2 COURSE €38

3 COURSE €45

### 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