







GREEN PEA VELOUTÉ (VEGETARIAN) With Crème Fraîche, Mint Oil and Green Pea Potato Beignet Contains Allergens: 1(Wheat), 3, 6, 12	€14.50
GREEN BEAN SALAD (VEGAN) With Tomato Tartare, Almonds, Niçoise Olives, Baby Leaf Lettuce and Red Wine Vinaigrette Contains Allergens: 8(Almonds), 10, 12	€14.50
ROAST QUAIL AND WILD GARLIC TORTELLINI Chicken Jus, Shiitake Mushrooms, Radish and Spring Onions Contains Allergens: 1(Wheat), 3, 6, 9, 10, 12	€14.50
PAN SEARED SCALLOPS With Celeriac Purée, Braised Celery, Beurre Noisette and Crushed Hazelnuts Contains Allergens: 6, 8(Hazelnuts), 9, 10, 12	€14.50
CHICKEN LIVER MOUSSE With Cocoa Nib Granola, Red Wine Plum Compôte and Brioche Contains Allergens: 1(Wheat, Oats), 3, 6, 10, 12	€14.50
WHITE WINE GARLIC BRAISED ESCARGOT With Cashel Blue Cheese Flan, Bacon, Pearl Onion, Chestnut Mushrooms and Watercress Contains Allergens: 1(Wheat), 6, 9, 10, 12	€14.50



QUINOA AND CHICKPEA TERRINE (VEGAN) With Curry Scented Roasted Cauliflower, Linseed Crisp, Kale and Carrot Purée Contains Allergens: 1(Wheat), 10, 12	€24.50
GRILLED VEGETABLE PITHIVIER (VEGETARIAN) With Sundried Tomato and Roasted Red Pepper Tapenade, Baby Spinach and Basil Coulis Contains Allergens: 1(Wheat), 3, 6, 10, 12	€26.50
PAN SEARED SALMON FILLET With Parisian Gnocchi, Mussels, Cherry Tomatoes, Watercress and Caper Aioli Contains Allergens: 1(Wheat), 3, 6, 9, 10, 12	€28.50
OVEN ROASTED MONK FISH With Crab Stuffed Baby Potato, Kale, Shiitake Mushrooms and Sauce Verte Contains Allergens: 1(Wheat), 3, 6, 9, 10, 12	€32.50
HONEY LAVENDER GLAZED SILVER HILL DUCK BREAST With Roast Carrots, Baby Turnips and Prune Brandy Sauce Contains Allergens: 1(Wheat), 6, 9, 10, 12	€34
IRISH HEREFORD BEEF FILLET With Fondant Potato, Baked Onion Gratin, Baby Carrots and Rosemary Scented Demi-Glace Contains Allergens: 1(Wheat), 6, 9, 10, 12 €10 supplement applies to Dinner Package	€38



VEGAN DARK CHOCOLATE POT DU CRÈME With Meringue Crisp and Pistachio Madeleines Contains Allergens: 1(Wheat), 3, 6, 8(Almond, Pistachio), 12	€12
ICED PEACH SOUFFLÉ With Poached Peach, Thyme Honey Caramel, Almond Nougat and Peach Gelée Contains Allergens: 3, 6, 8(Almonds)	€12
PARIS BREST Choux Pastry with Praline Cream and Salted Caramel Ice Cream Contains Allergens: 1(Wheat), 3, 6, 8(Almonds, Hazelnuts)	€12
CONFIT CHERRIES AND CARDAMOM CRÈME PATISSERIE With Gingerbread Wafer, Cherry Gel, Cocoa Nib Granola and Cherry Sorbet Contains Allergens: 1(Wheat, oat), 3, 6	€12
SELECTION OF 3 ARTISAN IRISH CHEESES With Honey, Apple and Grapes, Toasted Nuts and Crispbreads Contains Allergens: 1(Wheat), 6, 8(Almonds, Pecans, Hazelnuts) €5 supplement applies to Dinner Package	€14