

WESTMORELAND SUITE

Private Dining Menu

€45 per person

To Start...

Chicken Caesar Salad

Grilled chicken breast, baby gem lettuce, crisp
bacon, croutons, parmesan shavings
(1 wheat, 3, 7)

Ham Hock Croquettes

Béchamel sauce
(1 wheat, 3, 7)

Sweet Potato Taco

Charred sweet potato, feta, almond and chilli
salsa, spring onions, corn tortilla
(1 wheat, 8 almond, 12)

The Main Event...

10oz Sirloin Steak

Irish beef, parmesan, tomato and balsamic
salad, pepper sauce, fries
(7, 12)

Cornfed Chicken Breast

Creamy mash potato, confit tomatoes,
tomato salsa
(7)

Fillet of Hake

Creamy mash potato, beurre blanc, tender stem broccoli
(4 hake, 7)

Tomato Risotto

Olive oil, torched cherry tomatoes
(no allergens)

To Finish...

Chocolate Brownie

Caramel sauce
(7)

Caramelised Apple Tart

Vanilla ice cream
(7)

Served with Tea & Coffee

Minimum numbers of guests apply to avail of private dining in our Westmoreland Suite.
Please choose two starters, two main courses and a vegetarian course.

Allergens: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk
8. Nuts 9. Celery, 10. Mustard, 11 Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs