

# group christmas dinner menu

## starters

carbonara arancini	crispy smoked bacon, black pepper aioli
pink prawn cocktail	harissa & lime marie rose, pomegranate
crispy salt & chilli pork belly	carrot slaw, apple ketchup, smoked maldron
roast tomato & ricotta tart	black olive, basil aioli, mixed leaves
sesame crusted tuna tataki	carrot & ginger puree, crispy shallots, herb salad

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## main courses

sumac roasted aubergine	confit garlic hummus, crumbled feta, spiced pistachio
pan roasted hake	prawn & mussel broth, saffron potatoes, french onion aioli, garlic crouton
pan fried seabass	thai coconut velouté, charred pak choi, edamame, coriander oil
chicken supreme	wild mushroom & truffle gnocchi, roast onion crumb, shaved aged parmesan
9oz ribeye of hereford beef	pink peppercorn sauce, gem wedge salad, crispy pickled onions <i>(5 supp)</i>

*served with a chef's selection of seasonal sides*

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## desserts

the heart breaker	white chocolate mousse, iced heart, raspberry gel, raspberry glitter
chocolate delice	orange chocolate ganache, candied orange
pink velvet	red velvet, pink cream cheese frosting, hot pink curls, raspberry sorbet

### Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

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### *3 courses 60*

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*all beef is 100% grass fed Irish. please ask your server for the allergen menu should you require it.*

*a discretionary service charge of 10% is added to tables of six or more; all tips are distributed entirely to our staff.*

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# group christmas brunch/lunch menu

## starters

carbonara arancini	crispy smoked bacon, black pepper aioli
pink prawn cocktail	harissa & lime marie rose, pomegranate
crispy salt & chilli pork belly	carrot slaw, apple ketchup, smoked maldron
roast tomato & ricotta tart	black olive, basil aioli, mixed leaves
nduja & garlic prawns	burnt lemon aioli on toasted focaccia

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## main courses

pan roasted salmon	curry coconut broth, noodles, baby pak choi, coriander crumb
gremolata crusted goats cheese	honey roasted squash and sage salad, rocket
buttermilk chicken tenders	tahini slaw with charred pitta, chilli & pomegranate
wagyu burger	soft brioche bun, aged cheddar, pink truffle aioli, white balsamic ketchup
9oz ribeye of hereford beef	pink peppercorn sauce, gem wedge salad, crispy pickled onions <i>(10 supp)</i>
served with a chef's selection of seasonal sides	

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## desserts

the heart breaker	white chocolate mousse, iced heart, raspberry gel, raspberry glitter
chocolate delice	orange chocolate ganache, candied orange
pink velvet	red velvet, pink cream cheese frosting, hot pink curls, raspberry sorbet

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### Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

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### 3 courses 40

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