



THE GALLERY SUITE

# PRIVATE DINING MENU

## ROASTED CARROT & PARSNIP SOUP

Sour Cream, Garlic Croutons, Dill

(1A, 4, 9, 12)

## SMOKED GIN CURED SALMON

Salmon Rilette, Crème Fraîche, Chervil

(1A, 4, 8, 13)

## TRUFFLED WILD MUSHROOMS

Prosciutto Ham, Hen's Egg, Parmesan

(4, 7, 12, 13)

## ROASTED BEETROOT SALAD

Pumpkin Seeds, Cashew Cheese, Olive Oil, Lemon

(3A, 3C, 12)

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## PAN SEARED SALMON

Pommes Fondant, Root Vegetable Purée, Sautéed Vegetables, Dill Beurre Blanc

(4, 8, 9, 12, 13)

## LEMON & HERB GRILLED CHICKEN BREAST

Pommes Fondant, Root Vegetable Purée, Sautéed Vegetables, Chasseur Sauce

(4, 9, 12, 13)

## MUSTARD & THYME ROAST BEEF SIRLOIN

Pommes Fondant, Root Vegetable Purée, Sautéed Vegetables, Red Wine Mustard Jus

(4, 9, 12, 13)

## SPINACH & RICOTTA RAVIOLI

Pumpkin Seeds, Beurre Noisette

(1A, 4, 7)

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## LEMON CHEESECAKE

Sorbet (1A, 4, 13)

## RUBY CHOCOLATE SLICE

Chocolate Mousse, Pistachio, Popping Candy, Berries (1A, 3F, 4, 7)

## CANDIED APPLE TART

Vanilla Ice Cream (1A, 7, 4, 3A)

## SELECTION OF IRISH GELATO

Vanilla, Strawberry, Chocolate, Mixed Berries (4, 13)

Served with Freshly Brewed Tea or Coffee.

€65pp

# PRIVATE DINING MENU

## BREAD SELECTION

Served with Butter (1A, 4)

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## SEARED SCALLOP

Brown Butter Caper Vinaigrette, Prosciutto, Scallop Taramasalata

(4, 6, 8, 9, 12, 13)

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## PEPPER & CORIANDER CURED BEEF

Whipped Feta, Coriander, Iceberg, Pomegranate Molasses

(1A, 4, 7, 9, 13)

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## WATERCRESS SOUP

Truffle oil, Toasted Almonds, Slow Poached Egg

(3A, 4, 7, 13)

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## BEEF WELLINGTON

Seared Beef Fillet, Mushroom Duxelles, Short-Rib, Prosciutto baked in Puff Pastry,  
Potato Cabbage Croquette, Sauteed Vegetables, Bordelaise Sauce

(1A, 4, 7, 9, 12, 13)

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## PAN FRIED DUCK BREAST

Potato Cabbage Croquette, Duck Confit and Onion Tart, Sauteed Vegetables, Orange Sauce

(1A, 4, 7, 9, 12, 13)

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## ROAST MONKFISH

Green Peppercorn & Lime Leaf Sauce, Potato Cabbage Croquette, Sauteed Vegetables

(1A, 4, 8, 9, 12, 13)

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## PASSIONFRUIT PAVLOVA

Passion Fruit Mousse, Fresh Passion Fruit, Cream

(1A, 3A, 4, 7, 13)

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## RUBY CHOCOLATE SLICE

Ruby Chocolate Mousse, Pistachio, Popping Candy, Berries

(1A, 3F, 4, 7)

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## LEMON DELICE

(1A, 4, 7, 13)

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Served with Freshly Brewed Tea or Coffee.

**€85pp** (25 Minimum Numbers)

# PRIVATE DINING MENU

## BREAD SELECTION

with Tallow and Whipped Butters (1A, 4)

## AMUSE BOUCHE

Carrot Lox, Roast Onion & Cashew Cheese, Seed Crumble, Panisse  
(3C, 7, 10, 11, 12, 13)

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## SEARED IRISH SALMON

Smoked Salmon Rilette, Tartare, Smoked Salmon Rilette, Roe, Horseradish Cream,  
Honey Suckle Pickled Cucumber  
(4, 8, 10)

Or

## PEPPERED SKEAGHANORE DUCK BREAST,

Pain Perdu with Duck Confit, Smoked Brinjal, Honey Suckle Pickled Onion  
(1A, 4, 7, 9, 12, 13)

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## PALATE CLEANSER

Berry and Mint Shot

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## ROAST DEXTER BEEF FILLET

Beef Cheek & Mushroom Pithivier, Potato Pavé, Parsnip Purée, Truffle Jus  
(1A, 4, 7, 9, 12, 13)

Or

## HALIBUT

Portobello Mushroom Parcel, Potato Pavé, Parsnip Purée, Tarragon Lemon Cream  
(4, 7, 9, 12, 13) (subject to availability)

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## CHEESE VERRINE

Ballinvarrig Cheddar Crème, whipped Milleens, Smoked Durrus & Stout Croquette  
(4, 1A, 7, 12, 13)

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## CHOCOLATE BAVOISE

Salted Macadamia Praline  
(1A, 3G, 4, 7)

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## TEA AND COFFEE

with Petit Fours  
(1A, 4, 7)

€120pp