

3 COURSE SET MENU

49.00 per person

ADD SOME FIZZ

Champagne Reception 79.00

Prosecco Reception 33.00

(Prices per bottle and charged on consumption. Above wines will serve approx 6 glasses per bottle)

EXTRAS (per person)

Canapes on Arrival 19.50

Irish Cheese, Honey, Chutney & Crackers 14.00

Regular Tea or Filter Coffee 3.50

(price per person)

STARTERS

Parsnip & Artichoke Soup, Confit Garlic (ve)

Trout, Celeriac Remoulade & Sourdough Crisp

Beef Carpaccio, Watercress, Horseradish & Parmesan Dressing

MAINS

Smoked Coley, Celeriac & Creamed Greens

Roast Hispi Cabbage, Pickled Shallot, Spiced Granola & Yeast Sauce (va)

283g Sirloin Steak & Peppercorn Sauce

Served with Baby Potatoes, Chips & a selection of Seasonal Vegetables

DESSERTS

Chocolate Pot & Blood Orange

Madeleines with Caramel Sauce

Red Wine Poached Pear

Please inform your server of any dietary requirements we should be aware of.

(n) contains nuts, (v) vegetarian, (ve) vegan, (va) vegan alternative

A discretionary 10% service charge will automatically be applied to all bills.