



Corporate Lunch

To Start

Pecan, thyme, garlic goats cheese served with baby rainbow beetroot & duo of smoked salmon & aromatic duck mousse.

Vegetarian Option

Pecan, Garlic & thyme goats' cheese bon bon served with roasted baby rainbow beetroot.

Main

Overnight Confit Irish beef cheek with chive & sour cream mash potatoes, baby carrot, Irish buttered cabbage, chestnuts & parmesan croquettes coated in a red wine & caramelized shallot jus.

Vegetarian Option

Southern fried Cajun orange cauliflower steak with chive & sour cream mash potatoes baby carrot, Irish cabbage with chestnuts and parmesan croquettes coated in a wild thyme plant cream.

Something Sweet

Salted caramel & chocolate mud mousse set on butterscotch sauce with crushed roasted hazelnuts.

To Finish

Tea & coffee served with gourmet chocolate biscuits & truffles.