



The Greenhouse – Group Dinner Menu

STARTERS

Beechwood chicken, cos textures, parmigiano shavings, cauliflower and blue cheese bon-bon's, remoulade dressing

Cream of roasted butternut squash and celeriac soup, highbank apple drizzle, homemade house bread

Corn fed chicken, baby leek and wild mushroom vol au vont, tarragon and chablis velouté

MAIN COURSES

Thyme and garlic roasted supreme of free-range chicken, duck fat fondant potatoes, pea and smoked bacon fricassee, port wine pan jus

Herb crusted Kilmore quay atlantic hake, sautéed baby potatoes, garlic and ginger, tender stem broccoli, chantenay carrots, coconut kafir sauce

Slowly braised Costelloe's pale ale Hereford beef short-rib, root vegetable mousseline, creamed Idaho potato, tobacco onion, red wine jus

Miso glazed roasted butternut squash, cauliflower textures, pine kernels, cranberries, fine herb and red pepper dressing

DESSERTS

Foraged raspberry and Belgian white chocolate mascarpone cheesecake, shortbread crumb, seasonal berry compote

70% chocolate brownie, dulce de leche, macerated poached pear, coffee mascarpone

Warm cinnamon scented bramley and plum tartlet, shortcrust pastry, baileys scented anglaise, vanilla pod ice-cream

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are on listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to seasonal change. Our beef is 100% Irish origin.