

Sample Sit Down Dinner Menu

To Start

Baked organic Goats Cheese, Roasted Pecans & Fruit Chutney

Carpaccio of Tuna, shaved Fennel, Lemon Yoghurt

Organic smoked Salmon, Lemon, Tomato concasse, Virgin Olive Oil

Chicken Liver parfait with Herbs and Truffles

Irish smoked Salmon terrine with Crème Fraiche and fresh Rocket Leaves

Dublin bay Prawns served in an authentic Marie Rose sauce with Lemon wedge and clipped Chives

Crisp Filo basket - Irish Goats Cheese, toasted Pine Nuts, green Leaves dressed in roast Pepper Sauce

Smoked Trout with Horseradish Crème, Sun Blushed Tomatoes and delicate Ruby Chard

Duck - Liver Pate served with Melba Toast

Oak smoked Salmon topped with Dublin Bay Prawns

Clonakilty Black Pudding served with Red Onion Jam and crisp Melba Toast

Roasted Beetroot with toasted Walnuts, Orange segments, Rocket and Mizuni

Traditional Caesar salad with Pine Nuts, lardens of Bacon, Anchovy and classic Caesar dressing

Sorbets

Champagne and Pear

Lemon and Mint

Yogurt and Lime Zest

Pink Grapefruit with Vodka



Brambles

Soup Course

Creamy Potato and Leek

Spring Vegetable Consommé

Pea & Mint

Roast Red Pepper

Roast Carrot & Parsnip

Cream of cauliflower with Mussels

Roasted Red Pepper, Goats Cheese Dumpling

Consommé Julienne Crepe

Entrées

*Roast Herb & Pepper crusted Fillet of Beef served with a rich Irish Whiskey
Cream and Mushroom sauce*

*Oven roast monkfish wrapped in pancetta and served with Buttered Vegetables
& Celeriac Potato*

*Roast fillet of Pork served with poached Apricots & served on a Rosti Potato cake
served with roast Vegetables and Colcannon Mash*

Corn-fed Chicken with a Madeira sauce served on a bed of wilted Greens

Medallions of Beef, Shallot puree, Red Wine Jus & slow roasted Tomato

*Duck Breast, Celeriac Gratin, braised Red Cabbage with Apple & Port Wine reduction
Corn fed Chicken Breast with Proscuitto, Polenta, and Sage Cream*

*Fillet of Angus Beef, Marrow Mayonnaise, Roasted Root Vegetables and a Red Wine
reduction served with a Celeriac Potato Gratin*

Cannon of Lamb, Mint Jus, organic Spring Vegetables & Boulanger Potatoes

*Duck Breast with Apricot & Pine Nut Stuffing, Cointreau and Orange sauce served with
Celeriac Potato Gratin*



Brambles

Seafood Option

Poached Salmon served with Dill sauce and Organic Baby Potatoes

Roast Monkfish served on Chive Mash with Black Olive & Caper Vinaigrette

Herb Crusted roast Cod with Parsley Mash & creamed Leeks

Roast Seabass, Fennel, Saffron Cream, and Pancetta

Fresh Lemon Sole wrapped in Filo Pastry on a bed of creamed Leeks

Vegetarian Dishes

Filo parcel filled with Spinach, Feta & Sundried Tomatoes

Courgette and Aubergine bake with Parmesan Cheese and a Tomato Concasse

*Roast Red Peppers, Aubergines and Cherry Tomatoes with Mascarpone Cheese
in a Savoury Pastry case*

*Roast Vegetable tartlet filled with Irish Brie & a Roast Pepper Concasse
tartlet of Spinach & Cashel Blue Cheese*

Dessert

Irish Whiskey Bread and Butter Pudding

Sharp Lemon tart & Autumn Berries

Hazelnut and Pecan tart with Honey Cream Anglais

Warm Plum tart served with quenelle of fresh Baileys Cream Baileys Mousse

Farmhouse Ice Creams- to include Brown Bread Ice Cream with Shortbread

Assiette of Desserts:

Mini Profiterole

Mini Cheesecake

Mini Fruit tartlet

Organic Brown bread ice-cream and rhubarb compote

Selection of Irish farmhouse Cheeses served with Fruit and Oat Cakes

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Fair-trade Tea & Coffee

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Hand made Petit Fours



Brambles.