2017

Chapter One Group Menu 2017

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GROUP MENU

GROUP MENU (parties of 8 to 14 choice of 3 dishes per course, parties of 14-16 choice of 2 dishes per course)

Grilled lasagne of scallop, Atlantic crab, seaweed butter

Cured duck, marinated foie gras, salt baked celeriac, golden raisin puree

Charred cured mackerel, Clarenbridge oysters, apple, lovage

Striploin of Irish beef, beluga lentils, celeriac, bay leaf

Wild turbot, walnut crust, poached pear, kohlrabi cooked on pine

Salt marsh duck, bonito sesame seeds, blood orange,
smoked sweet potato

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Warm 70% chocolate mousse, barley and hazelnut milk, coffee ice cream, lemon jelly

Organic milk ice cream, Lannléire honey, malted milk crumb, honeycomb

Warm carrot mousse, cheese ice cream, brown butter, buckwheat, red ale

Selection of three cheeses from our cheese menu

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Tea/Coffee – Petit Fours

Menu €75.00 per person +10% service charge

(Prices not printed on evening, to preserve the host’s privacy)

This menu is subject to change- please use as sample only