



DUNBOYNE CASTLE

HOTEL & SPA

Private Dining Menus

€48.00 per person

Please choose one item from each section:

Starters

Smoked Salmon, Crab Meat with Crème Fraiche, Pickled Cucumber, Brioche Croutons

Terrine of Ham Hock and Foie Gras, Celeriac Remoulade, Caper and Raisin Purée

Warm Smoked Duck Salad, Carrot and Honey Purée, Cep and Madeira dressing

St. Tola Goat's Cheese Mousse, Red Pepper Purée, Watercress Salad, Roast Pepper Dressing

Soups

Cream of Carrot and Coriander Soup

Wild Mushroom & Tarragon Soup

Cream of Lightly Curried Butternut Soup

Roasted Mediterranean Vegetable Soup with Pesto Oil

Main Courses

Roast Striploin of Hereford Beef, Pithivier of Wild Mushroom & Red Wine Jus

Barbary Duck Breast, Celeriac, Butter Cabbage and Smoked Bacon, Port Jus

Pan Roasted Breast of Chicken, Shallot Purée, Baby Leeks and Chicken Velouté

Pan Fried Sea Bass, Braised Fennel and Tomato, Clam Velouté

Pan Fried Salmon, Tender Stem Broccoli, Chervil Cream

Wild Mushroom Risotto With Parmesan Shavings & Baby Rocket



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Desserts

Mango Panna Cotta, Mango and Basil Compote, Oatmeal Cookie

White Chocolate Cheese Cake, Raspberry Gel, Raspberry Sorbet

Warm Apple Tart Tatin, Pear Purée, Pistachio Ice Cream

70% Chocolate Tart, Chocolate Crumb, Bourbon and Vanilla Ice Cream Chocolate Tuile

Tea or Freshly Brewed Coffee & Chefs Smashed Chocolate