



Group Dinner Menu

Tea/Coffee 2 Course €38.00 | Tea/Coffee 3 Course €45.00

To Start...

SPICY PUMPKIN SOUP

beetroot, candied walnuts, rocket leaves, balsamic

(CY,G,E,©)

CURED GOATS BRIDGE TROUT

parsley emulsion, gin, cumin, baby capers, lemon herb oil

(F,G,SP,D)

HONEY GOATS CHEESE

cranberry, hazelnut, spicy beetroot, slaw, wheat wafers, balsamic

(D,N,G,SP)

HAM HOCK TERRINE

apple and raising chutney, pickled carrots, crostini, basil oil

(D,G,CY,SP)

ROAST SPICED SWEET POTATO SALAD (VE)

roast walnut, pumpkin vinaigrette

(N,SP)

HOMEMADE RAVIOLI BEEF RAGOUT

crispy Jerusalem artichoke

(G,E,SP)

Dessert...

RIVER COURT ASSIETTE OF DESSERTS

Strawberry meringue, seasonal cheesecake, vanilla bean ice cream, profiterole

(G)(MK)(E)

Mains...

SLOW ROAST FEATHER BLADE OF IRISH BEEF CUMIN

sweet potato puree, bacon dust, peppercorn sauce

(SP,D,CY)

STUFFED CHICKEN SUPREME

black pudding, sage, roast carrot, tarragon jus

(G)(MK)(SP)©

PAN FRIED HAKE FILLET

mussels, seaweed, lemon beurre blanc

(F,SP,M)

ROAST SALMON

stem broccoli, rustic tomato sauce

(F,SP,D)

HAUNCH OF IRISH VENISON

celeriac puree, pickle blackberries, red currant jus

(SP,D,CY)

8OZ RIBEYE STEAK (€8 Supp)

sauté wild mushroom, rainbow carrots, fries, thyme jus

(G,D,SP)

AUBERGINE MOUSSAKA (V)

VEGAN OPTION AVAILABLE

tomatoes, ricotta cheese, mediterranean vegetables

(CY,D,SP)

ALLERGEN INDEX

ALLERGEN INDEX G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soyabeans, SP = Sulphites, P = Peanuts, D = Dairy, CY = Celery MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac Friendly