



Group Lunch Menu

Tea/Coffee 2 course €28 | Tea/Coffee 3 Course €35

To Start...

GOATS CHEESE SALAD

beetroot, candied walnuts, rocket leaves, balsamic (MK)(N)(MD)©

HAM HOCK TERRINE

crunchy rye bread, pickled beetroot aioli (G)(SS)(MK)(MD)©

VOL AU VENT TENDER CHICKEN PIECES

mushroom, leek, tarragon sauce, puff pastry case (D,G,CY,SP)

ROAST ROOT VEGETABLE SOUP

homemade brown bread, Irish butter (G)(MK)©

DUCK LIVER PATE

cranberry jam, toasted brioche bun (G)(E)(MK)©

Dessert...

RIVER COURT ASSIETTE OF DESSERTS

Strawberry meringue, seasonal cheesecake, vanilla bean ice cream, profiterole (G)(MK)(E)

Mains...

WILD MUSHROOM RISOTTO (V)

spring onion, rocket, shaved parmesan (G)(MK)

TRADITIONAL TURKEY & HONEY GLAZED HAM

turkey crown, sage stuffing, cranberry jus (G)(MK)(SP)©

PAN FRIED HAKE FILLET

white wine cream sauce (G)(MK)(F)©

ROAST STRIPLOIN OF GRASS FED BEEF

yorkshire pudding, roast gravy (G)(SP)(MK)(CY)©

CHICKEN SUPREME PARMA HAM CRISP

potato gratin, green beans, red pepper cream sauce (MK)(SP)(CY)©

ALLERGEN INDEX

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

Our Beef is certified Irish origin.

Please note groups over 15 will have a reduced menu choices of: 3 starters, 3 mains and 3 desserts, Tea & Coffee