



# Group Dinner Menu

Tea/Coffee 2 course €39 | Tea/Coffee 3 Course €48

## To Start...

### SPICY PUMPKIN SOUP

*coconut cream, homemade brown bread*

(CY, G, E, C)

### CURED GOATSBRIDGE TROUT

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

(F, G, SP, D)

### GOATS CHEESE & SUNDRIED TOMATO TARTLET

*dressed leaves, beetroot slaw, croutons, balsamic dressing*

(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)

*cranberry jam, toasted brioche bun*

(N, SP)

### HOMEMADE BEEF RAVIOLI

*crispy Jerusalem artichoke*

(G, E, SP)

## 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, E, D, CY)

### PAN FRIED HAKE FILLET

*mussels, seaweed, lemon beurre blanc*

(F, SP, M)

### ROAST SALMON

*stem broccoli, rustic tomato sauce*

(F, SP, D)

### 8OZ RIB EYE STEAK (€8 SUPP)

*sauté wild mushroom, rainbow carrots, fries, thyme jus*

(G, D, SP)

### AUBERGINE MOUSSAKA (V)

*tomato, ricotta cheese, Mediterranean vegetables*

(CY, D, SP)

## Dessert...

### RIVER COURT ASSIETTE OF DESSERTS

*Chocolate brownie, seasonal cheesecake, vanilla bean ice cream, tuile basket, white chocolate profiterole, lemon curd patisserie*

(G)(MK)(E)

## 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.