



## Group Lunch Menu

Tea/Coffee 2 course €29 | Tea/Coffee 3 Course €36

### 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

*chicken breast, mushroom, leek, tarragon, cream, 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)

#### ROAST TURKEY CROWN AND KILKENNY HAM

*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 = Soybeans, 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 10 will have a reduced menu choice of: 3 starters, 3 mains, and 3 desserts, tea & coffee