DINNER GROUP MENU 2 COURSES €30 - 3 COURSES €35

TO BEGIN...

CONFIT DUCK LE RILLETES
Cointreau mayo, sourdough (1, 5, 13)

BAMOKED SALMON CHOWDER
Guinness bread (1, 2, 5, 6, 9, 13)

STUFFED ROASTED PORTOBELLO MUSHROOMS
Toasted walnuts, seasonal leaves (6, 7, 13)

BOURBON GLAZED PORK BELLY
Pickle raisin, charred apple (13)

THE MAIN EVENT...
All main courses will be accompanied with seasonal vegetables and mashed potato

BRAISED FEATHERBLADE OF BEEF
Pickled Red Cabbage, Fondant Potatoes, Red Wine Jus (6)

CHARRED PIRI PIRI CHICKEN SUPREME
Cabbage slaw, lemon mayo, pont neuf potatoes (5,6)

PAN FIRED FILLET OF HAKE
Cassoulet of mixed beans, red pepper, tomato, rocket, lemon creme fraiche (2, 6, 9, 13)

BAKED SEMOLINA 3 CHEESE GNOCCHI
Wild mushroom, spinach, hazelnuts (1, 5, 6, 7, 9, 13)

DESSERT

MINI CHURROS WITH NUTELLA (1, 3, 4)
CARDAMOM & YOGHURT BRULEE (4, 7)
CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM (1, 4)
COOKIE COUGH PARFAIT (1, 4, 7)
SELECTION OF ICE CREAM (6)

TO FINISH...
FRESHLY BREWED TEA / COFFEE

THE YARD
KITCHEN / BAR

DINNER GROUP MENU 30 PER PERSON

SNACKS ON ARRIVAL

DUCK RILLETES
WITH SOUR DOUGH CROUTES
(1, 6, 9, 13)

CRISP MUSHROOM ARANCINI
WITH TRUFFLE AIOLI
(1, 5, 6, 9, 10, 13)

CRISP FALAFELS
WITH CHIMICHURRI
(9, 10, 11, 12)

MINI FISH & CHIPS
WITH TARTAR SAUCE
(1, 2, 5, 10, 13)

BEEF & WHITE CHEDDAR SLIDERS
(1, 2, 4, 5, 6, 10, 13)

PATATAS BRAVAS
(1, 5, 10)

ASSIETTE OF DESSERT
(Chef Choice)