

THE DEAN

Private Dining

This is a set three-course dinner menu with 2 options. In advance of your event, please select two starters, two main courses along with two desserts. Guests may select from these dishes when seated on arrival of your event. A silent vegetarian option will also be available on the day.

Starter

- Cured salmon tartare, citrus crème fraiche, beetroot carpaccio (1A,4,8,13)
- Baked and smoked carrots, marinated beetroots, whipped goats curd, pumpkin seed granola (4,13)
- Prosciutto, buffalo mozzarella and fresh fig salad, basil-pistachio pesto and shaved lemon (1A,4,13)
- Wild Mushroom Risotto, Crispy Garlic & Parsley (4,9,13)
- Sweet potato and coconut soup, grilled focaccia (1A,4)
- Pressed terrine of ham hock, pickled vegetable vinaigrette, toasted sourdough (1A,4,12,13)
- Chicken liver parfait, rosemary focaccia, black garlic, apple chutney (1A,4,7,12,13)

Meat

- Salmon with mushroom seasoning, roasted maitakes, broccoli rabe and miso-mustard emulsion (1A,4,7,8,10,12)
- Corn-fed chicken breast, winter truffle and potato terrine, celeriac puree, roasted root vegetables, tarragon chicken jus (4,9,13)
- Braised Irish feather blade of beef, grain mustard mash, honey glazed root vegetables, port wine jus
(Premium cuts available at a supplemental price - 10oz Sirloin or 8oz Fillet are €12 per person) (4,9,13)
- Winter squash and sage risotto, with crumbled Cashel blue cheese (4,13)
- Slow cooked belly of pork, black pudding, pomme puree, spiced braised red cabbage, cider jus (4,9,12,13)
- Roasted duck breast, smoked butter fondant, sauteed wild mushrooms, crispy kale, whisky jus (4,7,9,13)
- Harissa roasted aubergine, pearl couscous, marinated feta, lemon yogurt sauce (4)

Dessert

- Dark chocolate mousse, olive oil, sea salt & salted caramel (1A, 3B, 4, 7, 10)
- Tiramisu (4)
- Sticky toffee pudding, brandy caramel, vanilla bean ice cream (1A,4,7,13)
- Selection of Irish cheeses, crackers and chutney (1A,4)

Please note that the final bill is subject to a 12.5% service charge Please note this is our Sample Menu Options.

*Please tell us if you have any dietary requirements or special requests, we will always endeavour to create your perfect event.
ALLERGENS: 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin.