

# €37pp SAMPLE PRIVATE DINING MENU

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Carrot & coriander soup,  
carrot crisp, coriander oil

Kelly's black pudding &  
caramelised apple boudin,  
crispy egg, smoked bacon mousseline

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Roast fillet of Irish pork, mustard fruit,  
kale, wholegrain mustard emulsion

Baked Atlantic cod, fennel purée,  
Killary mussels & clams cream

Supreme of Irish chicken,  
black pepper mousseline, mushroom  
ragout, pancetta, red onion jam

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Knockranny Tasting Plate

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Freshly Brewed Tea / Coffee

# €47.50pp SAMPLE PRIVATE DINNING MENU

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Leek & potato soup

Galway goats cheese parfait,  
beetroot purée, pickled beetroot,  
puff pastry twist

Smoked chicken salad, baby gem,  
sweet potato purée, radish

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Roast rump of Mayo mountain lamb,  
tomato & mint paste, broad beans,  
garden peas, rosemary jus

Pan fried fillet of seabass, fennel purée,  
caramelised fennel, citrus, smoked salmon,  
beurre blanc

Supreme of Irish chicken, mushroom  
ragout, red onion jam, pancetta,  
smoked bacon cream

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Passionfruit cheesecake,  
mango sorbet

Vanilla custard tart,  
mixed berries, raspberry sorbet

Sticky toffee pudding,  
caramel sauce, vanilla ice cream

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Freshly Brewed Tea / Coffee