

The CarriageHouse

GROUP MENU

STARTERS

Burrata (v)

Iona farm baby beetroot, focaccia cruets, pine nut, micro basil

Jumbo prawn cocktail

Baby gem, avocado, spicy Marie Rose

Feighcullen farm chicken & ham hock & terrine

Sourdough, piccalilli, cress salad

MAINS

Kilmore Quay fillet of Halibut

Champagne beurre blanc, clams, spinach, baby fennel

Feighcullen Farm turkey breast

Roast potatoes, thyme and apricot stuffing, pancetta, Brussels sprouts, chestnut, cranberry sauce, turkey gravy

Steak frites

8oz striploin", skinny fries, béarnaise sauce, water cress

Roasted pumpkin risotto

Marjoram, hazelnut, truffle, parmigiano reggiano

DESSERTS

Cranberry cheese cake

Almond and orange Cantucci

Bread and butter pudding

Brandy custard, rum and raisin ice cream

Amatika chocolate mousse

Blood orange sorbet

€65 for 2 course / €75 for 3 course

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used please ask a member of the management team. We also have an allergen matrix available for your information, please ask a member of our team.

Please note, a 10% service charge will be applied to your order.

