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Freshly Baked Irish Soda Bread and Butter Board

To Start

Organic Smoked Salmon from The Burren Smokehouse, Ireland

Chicken Liver Pate

J+A's Traditional Prawn Cocktail

Watercress, Pear and Walnut Salad with Cashel Blue Cheese (V)

Goats Cheese and Caramelised Red Onion and Vine Tomato Tartlet with Watercress (V)

Main

Free Range Roast Chicken with Lemon and Thyme

Poached Salmon

Steak, Kidney and Guinness Pie

Irish Stew

Pearl Barley Risotto - Spinach, Mushroom, Potato, Parmesan and Creamed Cheese (V)

Sides - Select Two

Organic Baby Leaf with a French Dressing

Heritage Tomatoes with Balsamic Dressing and Red Onion (Summer Season)

Rainbow Beetroot Salad

Pickled Red Cabbage

Char Grilled Asparagus and Fennel (Summer Season)

Cauliflower Salad, lightly Curried with Lentils, Butternut Squash, Red Onion and Spinach

Cavolo Nero or Seasonal Greens

New Potatoes, Pea and Dill

Roast Baby Potatoes with Rosemary

Colcannon - Mashed Potato and Cabbage

Champ - Mashed Potato and Spring Onion

Dessert

Chocolate Guinness Cake with Whipped Cream and Baileys

Poached Pear and Saffron Syrup

Irish Apple Cake and Whipped Cream

Summer Fruit Pavlova

Please select One Starter, One Main, Two Sides and One Dessert

Three Courses £ 45 per head

Please see our Party Food Menu for Canapes and Late Night Snacks

Please see our Cake Shop Menu for our bespoke Cakes