

SWITSWOO MENU

3 Course Set Meal €48pp, add 1/2 bottle of wine €60pp

*Based on a min number of 40 people in Halo & 80 people in Printworks
To compose your menu, please choose: 1 starter, 2 mains, 1 dessert*

TO START

BALLANTINE OF IRISH SALMON

Herbs, pickled cucumber, wasabi crème fraiche, soy & mirin dressing

DUCK FOIE GRAS TERRINE

Toasted brioche, fig chutney, fleur de sel & griottines cherry compote

CAPRESE SALAD

Organic plum tomato & Buffalo mozzarella, basil pesto, balsamic dressing

FREE RANGE CHICKEN

Wild mushroom in puff pastry, chardonnay cream

WARM SALAD OF DUCK CONFIT

Rocket, walnut purée, baby pears, pickled walnuts, honey lime dressing

BLUEBELL FALL BAKED GOAT'S CHEESE

Filo crown, blood orange salad, pine nuts, plum reduction

THAI FISH CAKE

Lemongrass & galanga, mango & coriander salsa with a horseradish & wasabi dressing

MAIN COURSE

DUO OF BEEF

Fillet steak, braised Black Angus beef, roasted wild mushrooms, shallots compote, potatoes gratin, port jus

FILLET STEAK UPGRADE €4 PER PERSON

Roasted wild mushrooms, shallot compote, potato gratin, Madeira jus

ROAST STIPIOIN OF BEEF

Fondant potatoes, shallot compote & red wine jus

CRAB CRUSTED SALMON

Rustic ratatouille & basil cream sauce

SEARED COD FILLET WITH HERB CRUST

Crushed baby potatoes, scampi velouté

CRISPY SEA BASS FILLETS

Kilmore Quay prawns, fennel gratin, roasted bell pepper fondue

PAN FRIED CHICKEN SUPREME

Stuffed with sage & parmesan stuffing, lemon & black pepper crushed potatoes, sherry infused jus

DESSERT

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Dark chocolate & walnut crisp

KEY LIME PIE

Orange segments, citrus ice-cream, mint anglaise

COCONUT & PASSION FRUIT PANNA COTTA

Raspberry sorbet

CLASSIC CRÈME BRÛLÉE

Chocolate financier & caramel ice-cream

LEMON TART

Raspberry sorbet, meringue, lemon curd

TRIO OF CHOCOLATE DESSERTS

Dark chocolate nemesis, white chocolate mousse, orange & chocolate ice-cream