

Group Dinner Menu



BLAKE'S

Amuse Bouche

CHEF'S CHOICE

To Start

BAKED COOLEENEY GOATS' CHEESE

Poached Pear,
Cranberry Jam, Walnut
Tuile and Pear Gel

*Contains milk, sulphites,
mustard, egg, nuts*

SEMI-SMOKED BEETROOT CURED SALMON

Dill Jelly, Horseradish
Custard, Pickled Shallots,
Pine Nuts and Herb Tuile

Contains milk, sulphites, fish, nuts, gluten

SOUP OF THE DAY

Served with Homemade
Brown Bread

Contains milk, gluten, celery

Main Course

SLOW BRAISED IRISH BEEF DAUBE

Smoked Onion and Chive
Purée, Pickled Shimeji
Mushroom, Beef Croquette,
Bunratty Mead Sauce and
Pommes Parisienne

Contains milk, sulphites, egg, gluten, celery

FREE-RANGE CHICKEN SUPREME

Spinach Purée, Orange-Glazed
Baby Carrots, Black Pudding
Bon Bons and Port Jus

Contains milk, sulphites, barley, celery

FILLET OF ATLANTIC STONE BASS

Yellow Coconut Sauce, Blue
Bay Mussels, Asparagus and
Fried Leek

*Contains milk, fish, celery, sulphites,
molluscs*

All main courses are served with a side of potatoes & seasonal vegetables

Desserts

WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE

Chantilly Cream,
Raspberry Gel

Contains milk, sulphites, egg, wheat

WINTER BERRIES CRUMBLE

Glenown Vanilla Ice Cream

Contains milk, almond, egg, wheat

GLENOWN VANILLA & SALTED CARAMEL ICE CREAM

Salted Caramel Sauce

Contains milk, egg