



## THE GREEN

Let our in-house experts take your event to a new level.  
We can cater to your every need, giving you the kind of specialized individual service you require.

The Green caters for all sizes and styles of parties from birthdays, engagement parties to corporate events and anniversaries.

## CELEBRATION MENU

Our menu is based on a 3-course meal  
€34 per person

In the case of supplement, the price will apply to the full group.

For parties up to 20 guests  
You will be able to select 3 starters, 3 mains and 2 desserts.

Up to 30 guests, we can offer a choice of  
2 starters, 2 mains and 2 desserts.

For parties greater than 30, no choice will be available on the day.  
We can cater for most dietary requirements,  
please inform our team in advance.



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## STARTERS

### IRISH SMOKED SALMON

Brown bread & chive crème fraîche

### SOUP

From our selection

### DUCK LIVER PARFAIT

Piquillo peppers purée & gooseberry chutney

### WILD MUSHROOM ARANCINI

Truffle Aioli

### TOONSBRIDGE CAPRESE

Toonsbridge Mozzarella, Heirloom tomato  
seasonal leaves & pesto dressing

### "THE GREEN" SALAD

Baby spinach, kale, broccoli & cucumber  
Creamy feta, toasted seeds, parsley & lemon dressing

### CLOGHERHEAD CRABMEAT

Coriander, chili & zingy lime and cucumber salsa

### CHILI PRAWNS

€2 Supplement

Fresh chillies, tomato concassée & crusty bread

### ASIAN WINGS

Sesame seeds, soy sauce, lime & coriander

### RABBIT BALLOTINE

Serrano ham wrapped, parsnip purée

### SCALLOPS

€4 Supplement

Clonakilty black pudding  
Crispy Pancetta & Aioli dressing



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## SOUPS

Supplement of €5 for soup course

TOMATO & BASIL

Crumbled feta

PARSNIP

Crispy bacon

SWEET POTATO

Ginger & coriander

CAULIFLOWER

Crispy pancetta & goat cheese

WILD MUSHROOM

Truffle & rosemary oil

FRENCH ONION SOUP

Gruyère crouton

LEEK & POTATO

Pea shoots

## SORBET

Supplement of €5 for sorbet course

CHAMPAGNE SORBET

LEMON SORBET

APPLE SORBET



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## MAINS

### SEARED SALMON

Lemon & herbs marinated

### PAN FRIED HALIBUT (€5 Supplement)

Saffron broth

### "CAFÉ DE PARIS" COD

Butternut squash purée

### GRILLED ATLANTIC COD

Tarragon butter

### PAN FRIED SEABASS

Beurre blanc

### CHICKEN SUPREME

Sundried tomato stuffed

### BARBARY DUCK BREAST

Orange & honey sauce

### "BOEUF BOURGUIGNON"

Creamy mash

### 9OZ IRISH SIRLOIN STEAK (€5 Supplement)

Red wine jus

### POWER BOWL

Quinoa, mixed leaves, red cabbage, black beans, asparagus, red onion,  
feta cheese, toasted mix seeds, honey & lemon dressing

### PUMPKIN RAVIOLI

Sage butter & aged parmesan

### AVOCADO GARDEN

Baby kale, sweet potato, quinoa, orange, apple  
mixed seeds, raspberry vinaigrette

ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES AND POTATOES



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## DESSERTS

CHOCOLATE BROWNIE

Rum & raisin ice cream

MANGO ETON MESS

Passion fruit, seasonal berries & meringue

STICKY TOFFEE PUDDING

Banana ice cream

LEMON CURD TARTLET

Champagne sorbet

SELECTION OF ICE CREAM

And sorbet

SELECTION OF IRISH ARTISAN CHEESES

€5 Supplement

Grapes and crackers