MERCHANT

PRIVATE DINING MENU SAMPLE

AMUSE-BOUCHE

STARTERS

Dressed Lambay Island crab, sweetcorn, elderflower, pickled jalapeño
Duck liver parfait, roasted peach, PX sherry, caramelised onion, brioche toast
Salad of burrata and Ibérico ham, Charentais melon gazpacho, Marcona almond

MAIN COURSES

Fish of the Day, roast courgette, Ballymakenny potato, romesco, sauce vierge
Thornhill duck breast, red wine leg ragù, Florence fennel, pickled cherry
Lisdergan beef fillet, onion tarte tatin, heritage cauliflower, bone marrow jus
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Served with a selection of vegetables and potatoes

DESSERTS

Chilled apricot tarte tatin, caramel, sponge, lemon ice cream
Profiterole swans, Chantilly cream, warm chocolate sauce
Selection of Irish and French cheese served with seasonal chutney and crackers

TEA OR COFFEE AND PETIT FOURS

VA: Vegetarian but can be adapted to suit vegan dietary requirements
Please advise us of any food allergies. We cannot guarantee that our dishes will be completely allergen free.