

KILKENNY CAFÉ

PRIVATE DINING

A CHOICE OF 2 OR 3 COURSES

PRICE INCLUDING A GLASS OF BUBBLY ON ARRIVAL

STARTERS

CURED AND SMOKED SALMON

Potato blinis & chive crème fraiche

CORNFED CHICKEN & HAM HOCK TERRINE

Savoy cabbage, carrot dressing

FIVE MILE TOWN GOAT'S CHEESE

Grilled courgetti, hazelnut crust & tomato jelly

ROOT VEGETABLE SALAD

With shaved chestnut & truffle mousse

IRISH CRAB SALAD

Served with avocado, grapefruit & passionfruit

Seasonal Menu Available On Request

CONTACT ELAINE@THEWRIGHTGROUP.IE

Venue hire charges apply | 50 - 200 PAX

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MAIN COURSES

ROAST LOIN OF SLANEY LAMB

With crisp sweetbreads, artichoke, gnocchi & olives

FILLET OF SILVER HILL DUCK

With sweetcorn purée, potato fondant & blackcurrant

ROAST STIRLOIN

With slow cooked shallot, girolles & bearnaise espuma

STREAMED SEA BREAM

With roast baby vegetables, clam chowder

FILLET OF COD

With bean, fried squid & citrus oil

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DESSERTS

BAILEYS CHEESECAKE MOUSSE

With treacle crumb, caramel ice cream

CARAMELISED BRIOCHE PUDDING

With crushed red fruits & milk sorbet

SELECTION OF IRISH FARMHOUSE CHEESES

With seasonal chutney & oat cookies

CHOCOLATE & GUINNESS CAKE

With white chocolate

SLOW ROAST PINEAPPLE

With Brûlée pear & mango sorbet

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