

THE SADDLE ROOM

Our private dining menus are based on a four course menu which includes a choice of an amuse bouche, an appetizer, entrée and dessert, tea & coffee.

Your menu price will be determined by the price of your chosen main course.

Should you wish to offer your guests a choice on courses or include additional courses a supplement charges will apply. Please note these menus are available for Dinner only.

For use of the Private Dining Rooms the minimum cover charge would be 10 guests.

The minimum cover charge would be the price of the menu per person.

Should your numbers be lower than 10 there will still be a charge for 10 guests.

Canapés

Shrimp Cocktail Shots, Marie Rose

Oak Smoked Salmon, Brown Soda Bread, Mustard Emulsion

Sushi, Pickled Ginger & Wasabi

Chilled Oysters, Shallots & Red Wine Dressing

Mini Quiche, Onion & Bacon, Hollandaise

Parmesan Cheese Straws

Please select three of the above options per person | 15

Amuse Bouche

Smoked Oyster, Smoked In House, Truffled Creamed Leeks

Oyster Shelbourne, Gratinated Dungarvan Oyster, Lambay Lobster

Cappuccino of Forest Mushroom Soup, Scented with Truffle Oil

Cappuccino of Celeriac Soup, Scented with Truffle Oil

Please select one of the above options

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Appetisers

(v) Cream of Celeriac Soup, Scented with Truffle Oil

(v) Cream of Forest Mushroom Soup, Scented with Truffle Oil

(v) St. Tola Feta Cheese Mousse, Compressed Watermelon, Celery, Black Olive Caramel

House Cured Castletownbere Salmon, Lemon Gel, Shallot, Ginger Dressing

Potato Gnocchi, Lusk Leek Veloute, Charred Baby Leek

*Pan Seared Bantry Bay Scallops, Confit Fennel, Onion Crumb

Please select one of the above options

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A supplement charge will apply per choice on appetisers

Main Courses

Roast Saddle of Rabbit, Sweetcorn Purée, Crispy Pancetta | **58**

Roast Soya Glazed Kilmore Quay Cod, Charred Baby Gem, Spinach Purée, Broad Bean, Light Chicken Jus | **65**

Slow Braised Charleville Ox Cheek, Cep Purée, Watercress | **65**

Pan Seared Fillet of Atlantic Turbot, Pea Purée, Lemon Aioli | **75**

28 Day Aged Hereford "On the Bone" Rib of Beef, Watercress, Béarnaise, Roscoff Onion | **85**

Lambay Island Lobster Thermidor, Thermidor Style | **90**

Please select one of the above options

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Desserts

Crème Brûlée, Palmier Biscuit

Warm Chocolate Fondant, Vanilla Ice Cream

Lemon Posset, Roast Plum Compôte, Sable Biscuit

Shelbourne Pavlova, Lime Mascarpone, Passion Fruit Curd, Raspberries

Warm Chocolate & Raspberry Tart, Pistachio Ice Cream

Pineapple Carpaccio, Mango Passion Mousse, Coconut Sorbet

Please select one of the above options

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Freshly Brewed Ronnefeldt Loose Leaf Tea

Choose from Chamomile, Earl Grey, Green Tea, Irish Breakfast, Jasmine Pearls, Moroccan Mint

Freshly Brewed 100% Colombian Coffee

Tea or Coffee is served with Shelbourne Petit Fours

The Saddle Room Cheese Trolley

Selection of Irish Cheeses, Served with Chutney & Celery

Per person | 18