

THE WESTBURY

PRIVATE DINING DINNER MENU

For a maximum of 20 guests

3 Course Menu Including Starter, Main Course and Dessert

STARTERS

Carrot, ginger & coconut soup, toasted seeds & brown bread V/VE

Wrights of Marino dill cured salmon, perle caviar & crème fraîche, Guinness bread

Roasted Thornhill duck breast, charred squash & toasted nuts

Heritage beets, whipped St Tola goat cheese, agave syrup & lavender, seeded cracker V

MAINS

Chicken spatchcock, corn & ginger fritter, mushroom fricassée

Saffron risotto, peas & asparagus, Stracciatella, pine nuts V

Blackened miso sea bass, roasted aubergine, broad beans & scallion dashi

John Stone grass-fed beef fillet, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce

DESSERTS

Wilde's seasonal cheese selection

Irish black butter, fruit chutney, oat biscuits & black grapes

Classic vanilla crème brûlée & Irish shortbread V

Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V

Hot apple crumble pie & vanilla custard V

Mix seasonal berries, lemon & basil sorbet VE

Selection of fine teas & freshly brewed coffee

€94.00 per person

All of the above prices include VAT @ 9%

All our meat and poultry is 100% Irish and is traceable from farm to fork.

Guests with special dietary requirements or allergies please refer to our allergen book.