

THE WESTBURY

DUBLIN

PRIVATE DINING DINNER MENU

3 Course Menu Including Starter, Main and Dessert

For a maximum of 20 guests

STARTERS

Roast tomato & bell pepper soup, basil oil, coconut cream V/VE

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread

Skeaghanore duck breast, wild mushroom, cauliflower, butter beans, kale, pan jus

Heritage beets, whipped St. Tola goats curd, raspberries & seeded crackers V

MAINS

Pan roasted sea bass fillet, citrus glaze, sautéed spinach, braised fennel, pea puree

Miso glazed chargrilled chicken spatchcock, teriyaki broccoli, Asian slaw, sesame seeds

Wild mushroom risotto, truffle salt & pecorino V

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

DESSERT

Wilde's local Irish cheese selection V
Fruit chutney, oat biscuits & black grapes

Classic crème brûlée & Irish shortbread V

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

Apple & rhubarb crumble pie, vanilla bean ice cream V

Seasonal berries, lime sorbet VE

Freshly brewed coffee & selected tea

€98.00 per person

All of the above prices include VAT @ 13.5%.

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.

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