

# THE WESTBURY

DUBLIN

## PRIVATE DINING LUNCH 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

Air dried bresaola, rocket, parmesan & extra virgin olive oil

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

#### **MAINS**

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

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

Wild mushroom risotto, truffle salt & pecorino

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

#### **DESSERTS**

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**

**€78.00 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.

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