

# THE WESTBURY

DOYLE COLLECTION • DUBLIN

## Private Dining Dinner Menu

3 Course menu including starter, main course and dessert  
Available for group bookings between 8-20 people at €72.00pp

### Starter

Soup of the day, homemade soda bread  
Thornhill duck breast, butternut squash, balsamic onions  
Irish smoked salmon, caper berries, pickled cucumber, and lemon crème fraiche  
Heirloom beetroot salad, figs, truffle honey, candied pecans and goat's cheese

### Main Course

Dry aged Irish beef fillet, leek & cabbage fritter, green beans & bacon, peppercorn sauce  
Roasted chicken Supreme, potato mousseline, Jerusalem artichoke, sautéed spinach, pan jus  
Pan-fried cod fillet, grilled tiger prawn, tender stem broccoli, sauce vierge  
Winter vegetable risotto, truffle ricotta

### Dessert

Mandarin tart, cranberry yogurt ice cream  
Valrhona dark chocolate bar, raspberry sorbet  
Pear & Ginger crème brulee, shortbread  
Baked Alaska, sour cherry, stone fruit jam

**Selection of fine teas & freshly brewed coffee  
Petit fours**

““ 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.