



## **SAMPLE GROUP MENU**

**(+10 ADULTS)**

2 COURSE €25/ 3 COURSE €30/ 4 COURSE €35

...

## **CONVERSATIONAL STARTER**

*(Table is set on arrival with sharing platters)*

Hummus, Estate Pickles, Ricotta, Overends Kitchen Smoked Brisket, Ox Tongue,  
Smoked Mackerel Rilletes, Asparagus, Kimchi

Sourdough, Soda Bread & Butter

...

## **MAINS**

*(Sharing platter will be served for the table)*

Leg of Estate Rare Breed Jacobs Lamb, Garlic Dauphinoise Potatoes, Carrots,  
Salsa Verde

...

## **DESSERT**

Overends Kitchen Dark Chocolate Brownie, Airfield Honeycomb

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## **TEA & COFFEE**

Warm Mini Doughnuts

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## **CHEESEBOARD €20 (SERVES 6)**

Selection of Irish Cheeses, Oat Biscuits, Butter, House Chutney

*Please note tables are held for two hours. One bill per table. Dishes are subject to seasonal availability due to our desire for the freshest produce. 12.5% Service charge will be applied to table of 10 and more.*