



Roganstown Corporate Dining Sample Menu

€40 per person

Starters

Cauliflower and smoked caramel soup with almonds.

Pulled beef croquette with truffle mayo.

Chicken liver pate with fig jam on a brioche bun.

Mains

Braised beef served with smoked garlic mash, carrots and a beef jus.

Chicken Ballantine with roast red pepper sauce, crispy pancetta and fondant potato.

Pea and shallot ravioli, pistachio cream sauce

Desserts

Lemon tart with wild berry coulis and a chocolate tuille

Eaton mess with champagne, strawberry compote and a mascarpone lemon cream

Passionfruit posset ginger short bread

Freshly Brewed Tea and Coffee