



Roganstown Corporate Dining Sample Menu

Starters

Crab and smoked salmon tien, red pepper mignotte, rosemary crisp.

or

Chicken liver pate, fig jam, brioche.

Soup

Shallot & Champagne

Mains

Fillet of beef, smoked garlic gratin potato, pancetta, hazelnut, kale crisps, beef jus.

or

Curried monk fish wrapped in Parma ham, wild mushroom and aubergine
cassoulets, champagne veloute.

Desserts

Chef's Dessert Assiette:

3 mini homemade desserts of bailey's cheesecake, raspberry and white chocolate mousse,
and lemon meringue pie.

Freshly Brewed Tea and Coffee

Petit Fours

€65 per person