



Roganstown Private Dining Sample Menu €42 Per Person

**Starters**

Roast Vegetable Soup  
Herb Croutons, Garlic Oil & Roganstown Brown Bread

Goats Cheese Mousse  
Roasted Beets, Candied Walnuts, Dressed Mesclun Leaves

Chicken Liver Pate  
Pear & Raisin Chutney, Crisp Bread

**Mains**

Roast Striploin of Hereford Beef  
Roast Garlic Champ, Braised Shallot, Glazed Baby Carrot, Red Wine Gravy

Supreme of Free-Range Chicken  
Crisp Pancetta, Fondant Potato, Black Kale, Tender Broccoli, Port Jus

Herb Crusted Salmon  
Chorizo, Gnocchi, Charred Fennel, Pea, Saffron & Lemon Aioli

**Dessert**

Chef's Choice Assiette Plate  
Roganstown Carrot Cake, White Chocolate Raspberry Cheesecake  
& Banoffee Tart

Freshly Brewed Tea & Coffee