



The Exchange Menu

€ 80 PER PERSON

Create your three-course sit-down menu by choosing two starters (one soup and one salad), two mains (plus one silent vegan main) and one dessert, with guests ordering at your event.

STARTERS

Country vegetable soup, charred corn, spring onion VG | GF

Sweet potato, ginger & coconut soup, edamame & black bean, coconut cream VG | GF

Caesar salad, free-range smoked bacon, parmesan shavings, F&B Bakery sourdough croutons (add free-range chicken breast +€2 per person) GFO

Golden, candy & red beets, whipped goat's cheese, candied walnuts, chardonnay glaze V | GF

Blackened Irish salmon, ginger soy dressing, Asian salad GF

MAIN COURSE

All mains are served with fondant potato. Side dishes are additional.

Pan-fried Irish organic salmon, herb crust, snap peas, beurre blanc GFO

Oven-roasted cod, maple miso squash purée, pickled radish GF

Slow-cooked Pat McLoughlin Irish beef, celeriac truffle salsa, Madeira glaze GF

Pan-roasted Irish free-range chicken breast, Creole cream sauce, grilled asparagus GF

Saffron risotto cakes, pistachio crumb, orange zest, vegan parmesan & lemon aioli VG | GFO

Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GF

DESSERT

Salted caramel & Cocoa Atelier chocolate tart, Chantilly crème V

Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb V

Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO

