

# OAK ROOM RESTAURANT

## Group Menu

Available for groups of 10 or more only

Set 3 Course Dinner - €35.00 per person

### Starters

#### Soup

Seasonal soup served with Ela's homemade brown bread

#### Brie

Golden fried brie, fresh mango & mint chutney

#### Oak Room style Prawn Cocktail

Cos lettuce, house Marie rose sauce

#### Spring Roll

Chicken & vegetable spring roll, curried mayonnaise, avocado & pickled vegetables

#### Duck Leg

Confit Silverhill Duck leg, fennel & orange marmalade, chilli & rocket salad

#### Flat bread

Lemon Chicken Caesar flatbread, baby cos lettuce, smoked lardons & parmesan

### Main Courses

#### Manor Farm Chicken

Roast Manor Farm chicken, chive mash, tarragon & wild mushroom sauce, basil

#### Pork Belly

Honey & soy glazed 24 hour slow braised pork belly, bok choy, tender stem broccoli

#### Monkfish

Curried fillet of Monkfish, chorizo, butterbeans, lemon & fresh herb velouté

#### Gressingham Duck

Roast Gressingham Duck, glazed golden beetroot, Grand Marnier jus

#### Stir-fry

Sweet chilli beef & seasonal vegetable noodle stir-fry (chicken or vegetarian option available)

#### Sirloin Steak (€5.00 supplement)

Paddy Gaynor's Red Hereford 10oz Sirloin Steak, fresh cut chunky chips, red onion marmalade, pepper sauce

#### Selection of sides served with the Main Course

### Desserts

#### Crumble

Warm apple & cinnamon crumble, vanilla ice-cream

#### Cheese Cake

Mango & passionfruit cheese cake

#### Chocolate

Warm chocolate fudge cake, chocolate sauce and cookie ice-cream

#### Baked Alaska

Our famous Oak Room Baked Alaska

#### Strawberries

Wexford strawberries, mini meringues, strawberry sorbet & fresh mint

#### Ice-cream

Selection of Glenown ice-cream

#### Tea / Coffee

Tea	€2.20
Selection of herbal teas	€2.50
Americano Coffee	€2.60
Cappuccino	€2.90
Latte	€2.90
Espresso	€2.40
Double Espresso	€2.90

*All our beef is 100% Irish and sourced by local butcher Paddy Gaynor.*

- Please note we do not split bills for large groups

