

THE
PANTRY



SAMPLE MENU €45

START

ROYAL FISH CAKE

Cod, Salmon, Smoked Haddock, Asian Aioli, House Salad

CAESAR SALAD

Crispy Bacon, Garlic Croutons, Parmesan and Smoked Chicken

SEASONAL ROOT VEGETABLE SOUP

Served with Homemade Brown Soda Bread

MAIN

IRISH HEREFORD ROAST BEEF

Red Wine Jus

SUPREME OF CHICKEN

White Mushroom Velouté

WILD ATLANTIC SALMON

Lemon Butter

DESSERT

MILK CHOCOLATE BROWNIE (GF)

Salted Caramel Ice Cream

PIQUANT LEMON TART

Crushed Meringue

Served with Tea & Coffee

Menus are subject to change depending on seasonality of local produce

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SAMPLE MENU €59

START

SERVED TABLESIDE

Irish Hereford Pulled Beef Croquettes,
Honey Roasted Beetroot and St Tola Goats Cheese Tartlet,
Skellig Six18 Cured Salmon with Dill Cream,
Cherry Vine Tomato & Basil Salsa Bruschetta

MAIN

SLOW-COOKED FEATHERBLADE OF IRISH BEEF

Potato and Celeriac Purée, Rainbow Carrot, House Chimichurri, Thyme Jus

WEST KERRY STONEBASS

Cromane Mussels, Lentil & Potato Dahl

CONFIT DUCK LEG

Irish Blackberry, Pulled Duck Croquette, Parsley Emulsion

PORTOBELLO MUSHROOM & FIELD BARLEY RISOTTO

Spiced Basil Oil

DESSERT

PLATTERS

Molten Chocolate Fondant,
Vanilla Bean Crème Brûlée,
Lemon Posset & Amaretto Cookie,
Black Forest Meringue Nest

Served with Tea & Coffee

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BUFFET PROPOSAL

Our buffet menu has been carefully designed to deliver a memorable dining experience, offering a balance of comforting classics and refined flavours. Each dish is prepared by our kitchen team using the best of locally sourced ingredients, ensuring freshness and quality.

BUFFET PACKAGE

Guests can enjoy a buffet experience featuring a choice of two hot main course options, complemented by a variety of freshly prepared sides. The menu is enhanced with the chef's daily selection of artisan breads and seasonal salads, all included for €35 per person.

MAIN COURSE OPTIONS

Choose Two:

Slow-Braised Featherblade of Irish Hereford Beef

Supreme of Chicken, White Mushroom Velouté

Cherry Tomato & Basil Oven-Baked Hake

Classic Chicken A la King

Spiced Tomato, Spinach & Ricotta Ravioli (Vegetarian)

Accompanying Sides:

Honey-roasted Carrots & Swede, Baby Potatoes tossed in Herb Butter,
Farmhouse Mashed Potato

Served with Tea & Coffee

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SALADS & BREADS

Chefs' Selection of Artisan Breads and Freshly Prepared Salads

DESSERT TABLE

(Optional add on)

A Selection of Indulgent Sweet Treats, beautifully presented:

Molten Chocolate Fondant

Skellig Six 18 Whiskey Cream Cheesecake

Sorrento Lemon Tart

ADD ON OPTIONS

Add a Decadent Dessert Table – €10pp

Add a Third Hot Main Course Option – €12pp

Add an Arrival Drinks Reception – €11pp

Served with Tea & Coffee

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SAMPLE MENU €24

SERVED TABLESIDE

Cronin's Butchers Beef Sliders, Smoked
Cheddar, House Aioli

Southern Fried Chicken Tenders

Irish Hereford Pulled Beef Croquettes

Habanero Nacho Bowls

Chef Selection of Open & Closed
Sandwiches & Wraps

Served with Tea & Coffee

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