

THE TAN YARD

3-Course Set Menu | €70pp



STARTERS

Soup of the Day

Smoked tomato sauce, capers, salsa

Roasted Baby Beetroot

Pickled beets, Dingle goats cheese, candied pecans,
orange vinaigrette

Charred Asparagus Salad

Lemon vinaigrette, vegan feta crème,
Urban Farm bitter leaves

Burrata

Heirloom tomatoes, basil emulsion, smoked almonds

Baked Croquette

Gubbeen Chorizo, Manchego

MAIN COURSES

Skeaghanore Duck Breast

Spiced caramel chicory tart, orange glazed
rainbow carrots, duck jus

Braised Irish Short Rib

Pearl onion & bacon jus, pomme purée

Roasted Cod

Grilled tenderstem, champagne & Goatsbridge
roe beurre blanc

10oz Sirloin Steak

Watercress, Fries, Peppercorn Sauce

Roasted Red Pepper & Sundried Tomato Risotto

Confit fennel, shallot, aged parmesan

DESSERTS

Yuzu Cake

Lime sponge, white chocolate crumb,
buttermilk honey sorbet

Salted Caramel Mousse Bar

Milk chocolate, caramel peanut butter,
white chocolate chantilly

Pecan Pie

Paté sablée, almond biscuit joconde,
Teeling whiskey ice cream

Tan Yard Baked Cheesecake

Berry compote, blackberry sorbet

Menus are subject to change.

We cater for all dietary requirements. Our bespoke events team will
work with you to curate a menu that covers all of your needs.