

**LOVE
WHAT
YOU
EAT**



**EAT
WHERE
YOU
LOVE**

GROUP SET DINNER MENU

STARTERS

**BBQ GLAZED PORK BELLY, APPLE PUREE, ASIAN SLAW
POPCORN KATSU CHICKEN, CURRY MAYO DIP, MANGO CHUTNEY
WARM GOATS CHEESE TARTLET, CARAMELISED ONIONS, ROCKET & BALSAMIC DRESSING
CRISPY CALAMARI LEMON AIOLI, SOY & GINGER CHILLI DIPPING SAUCE
SWEET & SPICY DUCK WINGS, CROZIER BLUE CHEESE DIP**

MAINS

**80Z/227G BLACK ANGUS STRIPLOIN, ROCKET & PARMESAN SALAD & PEPPER SAUCE
PRAWN ROLL - DUBLIN BAY PRAWNS, WARM BRIOCHE, CITRUS MAYO, LEMON & GARLIC BUTTER
KING PRAWNS & WILD MUSSELS, CONFIT CHORIZO, CHERRY TOMATO ARABIATTA & GARLIC BREAD
BACON CHEESEBURGER, LETTUCE, TOMATO & HOUSE RELISH
SURF N TURF 80Z/227G IRISH DRY AGED & GRASS FED HEREFORD PRIME STRIPLOIN
WITH KING PRAWNS IN GARLIC BUTTER SAUCE (10 SUPPLEMENT)
PUMPKIN & SPINACH BURGER, ONION TAPENADE, SMOKED GOUDA CHEESE, HOUSE RELISH**

SERVED WITH A CHEF'S SELECTION OF SIDES

DESSERTS

**BRIOCHE BREAD & BROWN BUTTER PUDDING, VANILLA CUSTARD & ICE CREAM
CHOCOLATE MOUSSE BAR, HONEYCOMB SAUCE, SALTED CARAMEL ICE CREAM
PORNSTAR MARTINI PANNACOTTA, PROSECCO JELLY, PASSIONFRUIT SORBET
FRIED OREO'S COOKIES & CREAM ICE CREAM, RICE KRISPIES, CHOCOLATE SAUCE**

3 COURSES €50

Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.

Please be advised a discretionary service charge of 10% is added to tables of five or more. All tips are distributed entirely to our staff.

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