

BROOKWOOD

PRIVATE DINING MENU 2026

€82 Per Person

Rosemary and Garlic Focaccia & butter for the table

To Start

Irish Onion Soup (Vg)

Templenegall Cheese, sourdough croutons

Carpaccio of Seared Tuna

blood orange, kohlrabi, chilli ponzu broth

Arancini of Wild Mushroom (Vg)

leek, Mornay sauce, chives

Main Course

Choose One

10oz Dry Aged Ribeye

creamy mash, peppercorn sauce
or

7oz Fillet

creamy mash, peppercorn sauce
or

Pan Seared Hake

*corn, courgette, crayfish,
lemon butter sauce, tarragon potatoes*
or

18 Month Aged Parmesan Gnocchi (Vg)

baby beets, wild garlic pesto, smoked butter sauce

Extra Sides 7

Chips | Green Salad | Creamy Mash | Grilled Broccoli

To Finish

Chocolate Tart

rich chocolate ganache, sea salt, olive oil

or

Cheese Board (Chef's Selection)

chutney, sourdough crackers

Please Note

Menu may be subject to change

During busy periods we are unable to split bills

A discretionary service charge of 12.5% may be added to your final bill

All of our beef is 100% Irish

Full list of allergens available upon request