BROOKWOOD

PRIVATE DINING/GROUP
FESTIVE DINNER MENU 2026
€85 PER PERSON

Bread & butter for the table

Starter

Terrine of Duck, Chicken & Foie
carrot, mustard slaw

Irish Organic Smoked Salmon
celeriac remoulade, cod's roe, pickled & spiced apple, tarragon

Brookwood Onion Soup (Vg)
Sourdough Croutons, Templegall Cheese

Main

10oz Dry Aged Ribeye
served medium rare
buttery mash, brandy & peppercorn sauce

7oz Fillet
served medium rare
buttery mash, brandy & peppercorn sauce

Grilled Fillet of Cod
white bean cassoulet, mussels, shellfish bisque

Wild Mushroom Lasagna (Vg)
18 month aged Parmesan, winter black truffle

EXTRA SIDES

Chips €7
Green Salad (vg) €7
Buttery Mash (vg) €7
Grilled Brocolli €7

Dessert

Warm Chocolate Tart
cherries, chestnut

Irish Cheese Board (Chef's Selection)
chutney, sourdough crackers

MENU MAY BE SUBJECT TO CHANGES
Please kindly note, during busy periods we cannot split bills.
A discretionary 12.5% service charge may be added to your final bill
All of our beef is 100% irish
Full list of allergens available upon request