BROOKWOOD

PRIVATE DINING MENU 2025
€79 PER PERSON

Treacle & Guinness Brown Bread

Spiced Butternut Squash Soup
toasted hazelnut, sage

OR

Hake Kiev
fennel & seaweed salad, dill mayo

OR

Duck Leg Terrine
Boudin Noir, foie gras, celeriac, apricot

10oz Dry Aged Ribeye or 7oz Fillet
served medium rare
buttery mash, peppercorn sauce

OR

Pan Seared Wild Halibut
chorizo, crayfish & white bean cassoulet

OR

Roasted Cauliflower & Comté Pie
caper raisin chutney, crispy kale

Chocolate Bar
cherries, chantilly
(recommended with glass of 10 year old Madeira Boal +16)

OR

Cheese Board
chutney, sourdough crackers
(recommended with a glass of PX Sherry +11)

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