

Château Minuty Wine Dinner

Thursday 26th June
Hosted by François Matton, Co-Owner Minuty

'M' de Minuty 2023, served by magnum Carlingford Lough rock oyster, yuzu ponzu & Gruyére Gougères

Minuty 'Prestige' 2024 Seared Yellowfin Tuna Niçoise Salad

Minuty 'Prestige' 2023, served by magnum Classic Bouillabaisse, saffron rouille, toasted sourdough

Château Minuty '281' 2023

Sundried tomato crusted Wicklow lamb rack, aubergine purée, sweet potato falafel, quinoa tabbouleh, pomegranate syrup

Château Minuty 'Rosé et Or', 2023 Strawberries & raspberries with basil lime sorbet, crisp meringue

Petits Fours - Selection of fine teas and freshly brewed coffee



We strive to source all of our fish and seafood from sustainable sources. All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.