

PREMIER DINNER MENU



Starters

Moy River Salmon Ballontine

Pickled Cucumber, Lemon Gribiche Crème Fraiche, Marsh Cress

Chicken Liver and Foie Gras Parfait

Brambly Apple Compote, Toasted Brioche

Wild Rabbit and Clonkilty Pudding Terrine

Apricot and Mustard Fruit Pickle, Endive Salad

Castletownbere Crab Ravioli

Spiced Tomato and Coconut Broth, Yellow Curry Oil

Guinness Cured Salmon

Beetroot Tapenade, Horseradish Cream, Keta Caviar

Slow Roasted Barbeque Pork Belly

Butternut Squash Puree, Sticky Star Anise Jus

Warm Confit of Duck

Braised Puy Lentils and Aged Balsamic

Clay Baked Chicken Tandoori

Coriander Lime Yoghurt, Piquillo Gazpacho

Warm Salad of Grilled Pear (V)

Sichuan Pepper Almonds, Balsamic Red Onions Mache
and Crozier Blue Dressing

Asian Tiger Prawn Salad

Soba Noodles, Asian Salad Greens, Chilli Leaf Lime Dressing

Soups

Our Soups are all freshly made, using the best of Ireland's produce

Roast Parsnip, Honey and Pear, Curried Crème Fraiche

Butternut Squash and Lime, Asian Duck

Roasted Red Pepper and Smoked Paprika, Crumbled Feta and Mint

Cauliflower, Leek and Potato, Crozier Blue, Sour Cream

Aromatic Spiced Tomato and Fennel

Howth Harbour Shellfish and Brandy Bisque

French Onion Soup, Braised Oxtail, Gruyere Croute

Tuscan Bean, Chorizo and Tomato Broth

Selection of Gourmet Breads

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Main Courses

Roast Silver Hill Duck Breast

Cauliflower Mousseline, Duck and Gratin Potato Terrine,
Steamed Pak Choi, Cassis Jus

Wild Marsh Black Face Lamb

Nage of Spring Vegetables,
Celeriac Gratin, Caramelised Shallot Jus

Aged Hereford Beef Fillet

Oxtail Ravioli, Horseradish Rosti,
Truffle Glazed Asparagus, Cabernet Reduction
(Please note; additional €6.00 surcharge applies)

Pan-fried Seabass

Lemon, Crab and Mascarpone Risotto,
Oven-roasted Tomato Dressing, Baby Basil Leaves

Assiette of O'Doherty's Organic Pork

Bacon and Cabbage Boxty, Apple and Lavender Compote,
Caramelised Baby Turnip

Butter Roasted Monkfish with Aromatic Spices

Peking Duck Confit, Roast Sweet Potato, Lime Buerre Blanc,
Caramelised Baby Fennel

Sage and Parmesan Crusted Rose Veal Fillet,

Soft Basil Polenta, Cherry Tomato, Capers and Black Olive Peppernata,
Roija Jus

(Please note; additional €6.00 surcharge applies)

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Main Courses (continued)

Seared Hereford Grain Fed Sirloin
Shallot Tart Tatin, Soft Herbed Mash,
Orange Vichy Carrots, Green Peppercorn Jus

Wild Mushroom, Baby Spinach and Desmond Cheese Parcel (V)
Rocket and Pinenut Salad

Ardsallagh Goats Cheese (V)
Kale and Walnut Spring Roll, Piquillo Pepper Salsa,
Kalamata Olive Oil

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Desserts

Spiced Pear and Cinnamon Brioche Pudding

Milk Almond Ice Cream, Toffee Sauce

Elderflower Cheesecake

Derryvilla Blueberry Compote, Crisp Tuille

Lord Lambourne Apple Strudel

Vanilla Custard, Maple Syrup and Pecan Ice Cream

L'Opera Chocolate and Macadamia Brownie

Caramel Jaffa Ice Cream, Clementine Cream

Glenilen Farm Yoghurt Pannacotta

Macerated Strawberries, Lemon Shortbread

Warm Rhubarb and Apple Granola

Rhubarb and Ginger Sorbet, Basil Anglaise

With Taste Tasting Plate

Lemon Posset, Macadamia Brownie, White Chocolate and Raspberry Trifle,
Mango Ice Cream

Artisan Farmhouse Cheeseboard

Gubeen Oatcakes, Caraway and Onion Marmalade, Dried Seasonal Fruit
(Please note; additional €6.00 surcharge applies)

3 Course Premier Dinner Menu at €74.00 person inclusive of 13.5% VAT

4 Course Premier Dinner Menu at €80.00 person inclusive of 13.5% VAT

(€6.00 supplement is also applicable for items as outlined above)