

Tattersalls Country House A la Carte Fine Dining Selector

First Course

Pressed chicken & ham hock terrine, fresh piccalilli
Potted chicken liver parfait, red onion marmalade, tomato Foccacia Croute
Salad of baby spinach, char roasted peppers & cherry tomatoes bound with truffle oil topped with feta cheese & croutons
St Tola Goats cheese crostini with Parma ham, figs & rice vinegar dressing
Prawn & crayfish timbale with avocado salsa
Citrus cured salmon, confit plum tomatoes, fennel ceviche
Carpaccio of beef fillet, herb salad, truffle dressing

Second Course

Hot Smoked Salmon and Avocado Timbale, tomato and pimento salsa
Seared Scallops with Irish Black and White Pudding and Pea Puree
Roasted sweet potato, coconut and smoked paprika soup
Seared tuna loin, warm Nicoise salad

Main course

Corn fed breast of chicken stuffed with Mozzarella & olive, wrapped in pancetta
On a bed of tea smoked Cous Cous, roasted tomato & piquant dressing

Cumin spiced rump of lamb, tomato and pine nut dressing
Candied sweet potato, baby spinach

Delice of salmon topped pesto crust, chardonnay cream
Basil and parmesan mash, creamed leeks

Pan-roasted Fillet of pork, fresh sage cream
Apple Tatin, fondant potato, sautéed courgette and red onion

Redcurrant glazed Confit of duck leg
Braised red cabbage, colcannon potato

Herb crusted Rack of Lamb with a sweet Madeira jus
Dauphinoise potato, green beans and shallots

Roast fillet of Beef with port wine jus
Rosti Potato, Chantenay Carrots

Pan fried fillet of sea bass
Lemon and dill broth and Crushed potato cake

Roast rib eye of beef, rich pan juices
Bubble and squeak Rosti, Savoy cabbage with shallot and pancetta

Vegetarian Main Course

Plum tomato & onion confit tart Tatin with balsamic vinaigrette & fresh rocket salad
Risotto of roast asparagus, wild mushrooms & shaved parmesan
Tian aubergine, red pepper & Halloumi, pesto scented polenta, basil oil

Dessert

Pear Frangipane tart with Balsamic strawberries
Warm banana bread & butter pudding, cinnamon anglaise
Rhubarb & elderflower trifle
Chocolate and praline tart, toffee mascarpone
Classic tart au citron, raspberry compote
Spiced pear tarte Tatin, vanilla milk cream
Bailey's Irish cream cheesecake, chocolate shavings
White & dark chocolate truffle torte, caramel sauce
Raspberry & mascarpone shortbread

Cheese Course

Selection of Irish Cheeses with Walnut Bread and Homemade Fruit Chutney

All prices detailed are EX VAT

3 courses	€49.00
4 courses	€55.00
5 courses	€60.00

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