

STARTERS

Cold Assiette of Salmon

Red Onion and Plum Chutney, Slow Roast Vine Tomato, Rocket Salad, Port Wine Sauce.

Tian of Dingle Bay Crab & Avocado

With Watermelon and Caviar, Gazpacho Sauce, Celery Cress.

Grilled Marinated Tiger Prawn and Crispy Bacon Salad

Baby Gem Lettuce, Roast Cherry Tomatoes, Toasted Macadamia Nuts and Garlic Croutons, Lemon Citrus Vinaigrette.

Confit Free Range Chicken Terrine

Iberico Ham, Pickled Baby Leek, Caper and Parsley Petit Salad.

Smoked Haddock and Gruyère Tart

With Poached Hens Egg, Baby Spinach and Wild Chives.

Carpaccio of 28 Day Aged Angus Beef

Pecorino Romano Shavings, Watercress Dressing Served with Crisp Crostini.

Ham Hock Terrine

Wrapped in Savoy Cabbage with Grilled Scallions and Parsley Salsa Verde.

Marinated Atlantic Salmon Gravdlax

Cured with Sea Salt, Citrus and Dill, Cucumber Noodle Salad, Wasabi Mustard Cream.

Charcuterie Plate

Air Dried Connemara Ham, Connemara Dried Lamb, Chorizo, Garlic Sausage and Mc Geogh's Black Pudding Pâté, served with Cornichons, Soused Vegetables and Crusty Sourdough

Chicken and Wild Mushroom Filo Tart

In a Parmesan and Basil Veloute Topped with Crispy Cured Ham.

Chilled Assiette of Melon Rose

With Champagne Macerated Strawberries and a Balsamic Glaze.

STARTERS (CONTINUED)

Warm Salad of Creole Spiced Chicken Fillet

Baby Gem, Aged Parmesan Shavings, Black Pepper Croutons & Semi Dried Tomatoes with a Creamy Caesar Dressing.

Salad of Crispy Limerick Bacon & Croutons

Tossed Leaves, Crispy Bacon, Cahill's Porter Cheese, Vine Ripened Tomatoes, Aged Balsamic Dressing

Baked Goats Cheese and Red Onion Filo Tart

With Pickled Baby Beetroot and Organic Salad Leaves.

Char- Grilled Vegetable Tian

With Black Olive Tapenade, Bruschetta and Buffalo Mozzarella, Basil Pesto.

Mille Feuille of Grilled Asparagus

Slow Roasted Plum Tomatoes & Poached Egg with a Saffron Scented Hollandaise Sauce.

SOUPS

Roasted Courgette and Fennel, Garlic Ciabatta

Wild Mushroom & Dill with White Truffle Oil

Roasted Butternut Squash, Sweet Potato and Rosemary, Chive Crème Fraiche

Cream of Potato and Sweet Onion, Fried Onion Crisps

Slow Roasted Plum Tomato and Red Pepper, Sweet Basil Oil

Wild Native Mussel and Clam Chowder, Prawn Dumpling

French Onion Soup, Parmesan Rarebit.

Cumin Spiced Roasted Vegetable Soup with a Coriander Crème Fraiche

Veloute of Roast Celeriac & Sweet Garlic with Crispy Bacon.

Green Pea and Ham Hock Soup, Fresh Herbs & Toasted Croutes.

Roast Carrot and Wild Tarragon with Parsnip Crisps.

Asian Style Prawn and Chilli Glass Noodle Broth, Crispy Shredded Wonton



Fine Dining

SORBETS

Raspberry

Classic Lemon

Green Apple

Mango

Grapefruit and Orange



MAIN COURSES

Pan Fried Fillet of Irish Beef

Whipped Potato and Shallot Puree, Grilled Field Mushroom, Red Onion Jam, Bordelaise Sauce.

28 Day Aged Angus Rib Eye of Beef

Roasted Pink, Thyme and Mustard Yorkshire Pudding, Spring Onion Pomme Mousseline, Claret Jus Roti.

Seared 10 oz Rib Eye of Angus Beef

Pomme Pont Neuf, Red Onion Tempura, Grilled Field Mushroom and Béarnaise Sauce.

Seared 12 oz Angus Sirloin "Au Poivre"

With a Celeriac Gratin Dauphinoise, Glazed Baby Carrots and Bordeaux Jus.

Honey and Mustard Glazed Rack of Wexford Lamb

Lemon and Rosemary Polenta, Stir Fried Cabbage with Smoked Bacon, Natural Jus.

Slow Braised Rump of Wexford Lamb

In Red Wine and Rosemary, Braised Puy Lentils and Grilled Baby Leeks, Preserved Lemon Jus.

Roast Roulade of Bronze Turkey

Leek, Sage and Pinenut Farce, Wrapped in Smoked Bacon served on a Crisp Potato Rosti with a Natural Jus Roti.

Honey Glazed Loin of Smoked Connemara Kassler

Whipped Mustard Mash, Curly Kale and a Parsley and Caper Sauce.

Roast Ballotine of Silverhill Duck

With an Apricot and Herb Stuffing, Crispy Chateau Potatoes, Plum and Red Onion Chutney and a Star Anise Jus.

Seared Supreme of Free Range Chicken

Whipped Pea and Smoked Bacon Mash, Crispy Pudding Grilled Field Mushroom and Thyme Scented Broth.

MAIN COURSES *(CONTINUED)*

Lemon Roasted Supreme of Cornfed Chicken

Crispy Chorizo Risotto Infused with Barolo Wine and Finished with Pecorino Romano and Fresh Basil.

Poached Paupiettes of Lemon Sole

With a Prawn Mousseline, Sauce Bouillabaisse with Fresh Mussels and Clams.

Pan Seared Fillet of Atlantic Salmon

Grilled Asparagus Spears, Slow Roast Cherry Vine Tomatoes, Roast Pepper Escabeche and Hollandaise Sauce.

Grilled Fillet of Fresh Cod

Warm Salad of Ratte Potatoes Flavoured with Baby Capers, Kalamata Olives, Cherry Vine Tomatoes and Fresh Herbs, Roast Pepper, Tomato & Basil Salsa.

Pan Seared Fillet of Sea Bass

Caramelised Fennel, Fennel Puree, Seared Scallop and a Lemongrass Foam.

VEGETARIAN OPTIONS

Organic Goats Cheese and Baby Spinach Crepe Pudding
Slow Roast Tomato and Basil Ragout, Baby Rocket Salad.

Shiitake Mushroom and Baby Spinach Risotto
Grilled Field Mushroom and Crispy Fried Red Onion, Parmesan Shavings.

Crispy Fried Lemon and Herb Polenta Cake
With Aubergine Fritters, Spiced Chilli Salsa and a Saffron Aioli.

Grilled Harissa Zucchini
With Tabouleh, Greek Feta and Grilled Flatbread.

DESSERTS

Masterchefs Assiette Plate, Chefs Selection of Miniature Desserts.

Individual Exotic Fruit Pavlova, Passion Fruit and Mango Mascarpone, Mango Sauce.

Rhubarb and Ginger Crème Brûlée, Shortbread and Vanilla Ice Cream.

Sticky Toffee Pudding with Rum Butterscotch Sauce and Clotted Cream.

Raspberry and White Chocolate Cheesecake, Raspberry Mascarpone, Berry Compote.

Warm Pear and Almond Tart with Cardamom Anglaise and Chantilly Cream.

Apple and Blackberry Crumble in a Pastry Case with a Cinnamon Anglaise, Maple and Walnut Ice Cream.

Fresh Seasonal Berry Tiramisu, Flavoured with Vanilla Mascarpone, served with White Chocolate and a Raspberry Sorbet.

Chocolate Orange Parfait, Crème Anglaise, Crisp Tuille.

Raspberry and White Chocolate Crème Patisserie Tart with Vanilla Ice Cream.

Selection of Irish Farmhouse Cheeses with Crackers, Chutneys and Quince Jelly.