

Menu - €60.00

*Tian of crab and smoked salmon avocado and tomato salsa,
lemon aioli*

Risotto of chicken, sweet corn and wild mushrooms, truffle oil



Parsnip and apple soup

Lemon sorbet



Roast rack of lamb, confit vegetables, roast garlic jus.

Pan fried sea bass fennel soubise, spinach, vin blanc



Warm Rhubarb and ginger crumble, Anglaise sauce

*Mille feuille of chocolate mousse and orange biscuit, orange
caramel sauce*



Tea and freshly brewed coffee

€70.00

*Lobster and garlic salad, chive and lemon salsa, lobster bisque
froth*

*Chicken liver pate, pickled orange, red onion syrup and toasted
brioche*



Water melon granite

Chicken consommé



*Panfried 8 oz fillet of prime Irish beef, roast shallot, puree of
garlic confit roast potatoes, rich red wine sauce*

*Seared fillet of John Dory, green bean and tomato compote
champagne sauce*



Mango parfait, summer berries on a warm sabayon glaze

Lemon tart, orange coulis and mint ice cream



Tea or freshly brewed coffee

Petit fours

€55.00

Classic seafood chowder garlic and chilli parsley sticks

*Tian of warm Inagh goats cheese, garlic and aubergiene caviar,
hazelnut cracker*



Sweet potato and garlic soup

Passion fruit and lime sorbet



*Supreme of corn fed chicken stuffed with mushroom and
spinach, cocotte potatoes, café au lait sauce*

Pan fried monkfish fillet, pea and mussle risotto, saffron sauce



Warm bread and butter pudding , vanilla ice cream

Fig and honey glazed tart, praline ice cream



Freshly brewed Tea or Coffee

Petit fours

€65.00

Smoked Duck salad, fig and red onion, raspberry vinaigrette

*Home cured organic salmon, pickled cucumber, capers, chive
coulis*



Potato and leek soup

Blackberry sorbet



*Supreme of Guinea Fowl, Savoy cabbage, grape and black
pudding, Vaigre Doux sauce*

*Poached fillet of brill, wild mushroom, lentil and pancetta, red
matelote sauce*



*Baked strawberry cheesecake, marinated strawberries,
strawberry sorbet*

Folded almond sponge, winter berries and lime cream



Freshly brewed Tea or Coffee

Petit fours