



Sample Evening Set Menu - €60pp

Starters

Tomato & Basil Soup

Basil creme fraiche, home baked breads (m,c)

Crab Ravioli

Fennel velouté, Irish trout caviar, garlic migas, tarragon oil (g,m,e,f,c,cr)

Boyne Blue Cheese Mousse

Pear & apple chutney, watercress, red wine reduction, brown bread crumb (m,s,g)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m,e)

Confit Pork Neck

Chicory, apple gel, savoy cabbage emulsion & cider cream sauce (m,s,g,c)

Main Course

Chicken Supreme

Dunany spelt berries, Iona Farm carrot, parsnip puree, Hunters Sauce (m,s,so,c)

Skeaghanore Duck Breast & Chou Farci

Stuffed Savoy cabbage of duck & barley,
fondant potato, Iona farm beetroot, port jus (g,s,m,c,so)

Butternut Squash Risotto

Shaved parmesan, toasted pumpkin seeds, crispy sage (m,so,s,c)

Pan Fried Hake

Pommes Anna, tenderstem broccoli, Tarragon velouté, brown bread crumb (f,m,s,g,cr)

Duo of Hereford Beef

6oz fillet, braised feather blade rilette, pommes Anna, charred broccoli,
chestnut puree, port jus (s,m,n,c)

*Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans*



Desserts

Sticky Toffee Pudding

Salted caramel, walnuts, Chantilly cream (m,g,e,so)

Crème Caramel

Almond brittle, orange segments, Chantilly cream toasted almond, (e,m,n)

Chocolate Torte

Amarena cherries, espresso & marscapone cream (g,e,m,so)

Boyne Grove farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

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