

Evening Set Menu - €60 pp

Starters

Sweet Potato Soup

Chilli oil, home baked breads (m,g,c)

Cured Salmon

Nori seaweed, sesame, avocado puree, mint & vanilla emulsion (f,se,so)

Ardsallagh Goats Cheese Mousse

Beetroot textures, candied walnuts & basil oil (m,n,so,g)

Chicken Liver Parfait

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

Confit Pork Neck

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

Main Course

Chicken Ballotine

Iona Farm baby vegetables, carrot puree, chive & spinach gnocchi, cider cream (m,g,e,s,so,c)

Skeaghanore Duck Breast

Fondant potato, Jerusalem artichoke, red currant & port jus (s,m,c,so)

Courgette & Tomato Risotto

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,so,s,c)

Pan Fried Fillet of Cod

Polenta cake, tenderstem broccoli, fennel velouté (m,f,s,c,g,e)

8oz Fillet of Hereford Beef

Pomme Anna potato, caramelised roscoff onion, asparagus tips, port jus (s,m,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

Carrot Cake

Cream cheese icing, vanilla ice cream, white chocolate crumb (m,g,e)

Vanilla & White Chocolate Panna Cotta

Rhubarb textures (e,m)

Chocolate Brownie

Raspberry, chocolate crisp, chantilly cream (m,e,so)

Boyne Grove Farm Apple & Pecan Crumble

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

Tiramisu

Chocolate shavings & sweet coffee gel (m,s,e,g,n,mu)

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