

SAMPLE MENU

Terrine of Foie Gras Paysanne, Quince Jelly, Plum & Port Wine Dressing

Cannelloni of Lobster, Monkfish & Salmon, Scallion Ecrasse, Velvet Bisque Sauce

Caramelized Salsify, Inagh Goats Cheese Foam, Bell Pepper Salsa

Pan Fried Scallops, Crispy Pork Belly, Mango & Chilli Salsa, Rocket Salad

Cep, Pea & Truffle Risotto with Parmesan

Pigs Trotter with Wild Mushroom Farce, Carrot & Apple Puree, Madeira Sauce

Potato & Sage Ravioli, Buttered Leeks, Parmesan Shavings

Half Dozen Native Oysters Served in the Half Shell

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*Cream of Wild Mushroom Soup*

*Or*

*Spiced Pear Sorbet*

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Fillet of John Dory, Papardelle Pasta, Blanquette of Crab Meat & Savoy Cabbage, Matignon & Garlic Sauce

Braised Fillets of Sole, Wild Mushroom Ravioli, Chard & Salsify, Champenoise Sauce

Pave of Turbot, Toasted Barley Risotto, Roast Chicken Wings & Vegetables, Red Wine Reduction

Pan Fried Monkfish, Oxtail, White Bean Puree, Artichokes & Jus Court

Assiette of Pork with Apple & Wild Mushrooms, Golden Raisin Sauce

Pot Roasted Partridge, Seared Foie Gras, Wild Mushrooms, Cos & Salsify, Madeira Sauce

Loin of Venison, Roast Beetroot, Soured Mortadella Cabbage, Celeriac, Cassis Sauce

Roast Estate Pheasant, Etupee of Sprouts, Chestnuts & Lardons, Shallot Sauce

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*See Our Dessert Menu*

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Tea/Coffee & Petits Fours

~Wild Game May Contain Lead Shot~

€65.00 Inclusive of Tax and Service Charge