

TABLE D'HÔTE MENU

Starters

Homemade Soup of the Evening

Served with a Selection of Homemade Bread

Beetroot and Vodka Cured Salmon

Beetroot Textures, Radish, Orange, Goat Cheese Mousse, Micro Herbs

Wicklow Venison Sausage

Cumin Spiced Butternut Puree, Cranberry Relish, Pickled Red Onions

Slow Roast Pork Belly and Tiger Prawns

Redmond Farm Carrot and Ginger Puree, Asian Dressing, Sukura

Ballontine of Duck Leg Confit in Parma Ham

Celeriac and Apple Remoulade, Candid Walnuts, Mango Dressing

Main Courses

Grilled Supreme of Corn-fed Chicken

Baby Ratatouille, Chorizo and Chick Pea Cassoulet, Fresh Herb Pesto

Braised Short Rib of Redmond Farm Angus Beef

Redmond Farm Turnip Puree, Fondant Potato, Garlic and Thyme Jus

Pan Fried Fillet of Sea Bream

Samphire, Roast Pimentos, Lemon Butter Sauce

Grilled Medallions of Redmond Farm Angus Beef Fillet (€7 supplement)

Glazed Shallot, Wild Mushroom Sauce, Straw Potatoes

Glazed Shank of Wexford Lamb

Redmond Farm Champ Potato, Rosemary and Balsamic Jus, Parsnip Crisp

Pan Roast Pork Fillet

Pickled Redmond Farm Red Cabbage, Black Pudding Beignets, Wholegrain Mustard Cream

Spinach and Ricotta Tortellini

Basil cream, Parmesan and Micro Herbs

Desserts

Toffee Baked Alaska

Toffee Ice-cream. Butterscotch Sauce

Green Apple Cheesecake

Sour Apple Puree, Gingernut Biscuit, Cinnamon Ice-cream

Chocolate Truffle Tart

Roast Hazelnuts, Raspberry Sorbet, White Chocolate and Raspberry Sable

Panna Cotta "Pina Colada"

Coconut and Rum Panna Cotta, Toasted Coconut, Pineapple and Mint Salsa, Meringue Drops

Selection of Irish Cheese

Gourmet Crackers, Homemade Chutney, Grapes

Allergens:

1-Crustaceans, 2-Molluscs, 3-Fish, 4-Peanuts, 5-Nuts, 6-Cereals Containing Gluten, 7-Milk, 8-Soya, 9-Sulphur Dioxide & Sulphites, 10-Sesame Seeds, 11-Egg, 12-Celery & Celeriac, 13-Mustard, 14-Lupin.

If you suffer from any food allergies, please advise your server