

Table d'Hôte Menu

Starters

Velouté of Roast Parsnip, Bacon Jam, Pear 1,7,12

Warm Smoked Gubbeen Chorizo Salad, Baby Gems, Sourdough Croutes,
Parmesan, Garlic Dressing 1,3,7,10,12

Roast Quail, Truffle Puy Lentils, Salted Baked Celeriac, Blackberry,
Hazelnut 1,7,8,12

Chicken & Black Pudding Fritter, Burnt Apple Butter, Fennel, Candied
Walnut, Petit Salad, Toasted Brioche 1,3,7,8,10,12

Donegal Crab Tartlet, Sheep's Yoghurt, Apple, Butternut Squash, Ginger,
Elderberry 1,2,3,7,10,12
(€7 Supplement)



RESTAURANTS
ASSOCIATION
OF IRELAND



Two AA Rosette Award for
Culinary Excellence



Allergens: 1 Wheat2Crustaceans3Eggs4Fish5Peanuts6Soybeans7Milk8Nuts Namely9Celery10Mustard
11Sesame Seeds12Sulphur Dioxide13Lupin14Molluscs

Main Courses

Braised Daube of Beef, Bourguignon Jus, Garlic Pomme Puree, Crispy Onions 1,7,9,12
(€8 Supplement)

Breast of Free-Range Chicken, Macaroni & Cheese Fritter, Butternut Squash, Truffle & Maple, Sage 1,3,7,12

Pan Fried Cod, Roast Cauliflower Puree, Curry, Calva Nero, Onion Bhaji, Golden Raisins 1,4,7,10,12

Pithivier of Shiitake Mushroom & Leek, Sweetcorn Velouté, Seasonal Greens 1,3,7,12

Roast Breast of Duck, Spelt Wild Mushroom Risotto, Carrot, Savoury Nut Granola, Port Jus 1,6,7,8,12
(€10 Supplement)

Chargrilled Aged Irish Sirloin Steak, Thyme Roasted Field Mushroom, Brandy Black Pepper Sauce 7,12
(€15 Supplement)

All Main Courses served with Seasonal Potatoes and Vegetables



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Desserts

Chocolate & Hazelnut Delice, Honeycomb, Coconut Ice Cream 1,3,6,7,8
(€3 Supplement)

Lemon Polenta Cake, Sauvignon, Raspberries, Pistachio, Toasted
Meringue, Orange Marmalade Ice Cream 1,3,7,8,12

Tonka Bean Crème Brulee, Oatmeal Biscuit 1,3,7

Cardamom & Coconut Rice Pudding Crumble, Roast Pears, Candied
Walnut, Vanilla Ice Cream 1,3,7,8,12

Selection of Continental Cheeses, Walnuts, Quince and Crackers
1,3,7,8,10,12
(€10 supplement)

2 course €35

3 course €42



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