

Sample Table d'Hote Menu



Red Lentil and Garden Vegetable Soup

Carpaccio of Oak Smoked Salmon, Lemon Mayonnaise, Wasabi Caviar

Pressed Terrine of Confit Duckling, Dry Roasted Pistachio, Onion Jam,
Toasted Sourdough

Salad of Mozzarella Cheese & Heirloom Tomato Pesto Dressing, Toasted
Pine Nuts



8oz Sirloin Steak, Baked Field Mushrooms, Organic Watercress,
Peppercorn/Garlic Butter

Roast Rack of Slaney Valley Lamb, Colcannon, Root Vegetable Crisps,
Confit Cherry Tomatoes, Provencal Sauce

Breast of Irish Farmhouse Chicken, Savoy Cabbage, Black Pudding Bon
Bons, Pea Shoots

Grilled Halibut, Seared Scallops, Crisp Kale, Samphire, Roast Fennel,
Smoked Olive Oil

Roasted Winter Vegetables, Spiced Cous Cous, Kale Pesto, Beetroot
Gnocchi



Choice of Dessert from the Menu



Freshly Brewed Coffee/Tea

€40.00