

Sample menu

Dinner Menu

€89.50 per person

Seared Foie Gras

Peach, Xeres, Almond, Pain D'Epice

Artichoke Velouté

Crispy Chicken Skin, Watercress

Clare Island Salmon

Radish, Orange, Herb Salad

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Aged Irish Beef

Rosti, Girolles, Truffle, Foie Gras

Roast Cod

Butternut Squash, Samphire, Mussels

Sika Deer

Loin, Celeriac, Game Faggot, Mushroom, Tarragon, Coffee

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Pre-dessert

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Gingerbread

Winter Spiced Sponge, Butterscotch Cream,
Confit Orange Ice Cream

Irish Farmhouse Cheese

Piccalilli, Crackers, Baguette

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Tea / Coffee & Petits Fours

Please note A 12.5% Discretionary Gratuity will be added to your bill.

