



Celebrates “Connemara on a Plate”
with Executive Chef Stefan Matz and Head Chef Sinead Quinn

TABLE D ‘HOTE MENU

SMOKED SALMON MOUSSE OF GRAHAM ROBERTS SALMON

Prawn Jelly and Grapefruit Jam

CHILLED FOIE GRAS PARFAIT

Port Jelly, Baked Fig and Brioche

SEARED FILLET OF TURBOT

Fresh Oyster on Guinness Crème Brulle, Pickled Wild Mushroom, Parsley

SALAD OF BABY RAINBOW BEETS

Fivemiletown Goats Cheese and Balsamic

CREAM OF CELERY SOUP

Crozier Blue Cheese Foam



ROASTED BABY MONKTAIL

Shellfish & Saffron Broth, Micro Leaves, Sour Dough Bread

FILLET OF ORGANIC SALMON

Sweet Potato, Sautéed Baby Spinach, Smoked Horseradish

SLOW COOKED BEEF FILLET

Celeriac Rosti, Roast Asparagus, Bernaise Sauce

LEG OF CONNEMARA ORGANIC LEENANE LAMB

Roasted on Hay & Herbs, Crisp Fillet, Creamed Carrot and Gratin Potato

BLACK EYED BEAN AND LENTIL STEW

Roast Carrot, Micro Leaves and Balsamic



IRISH FARMHOUSE CHEESE

Sweet Pepper Relish, Croutons

RHUBARB & WHITE CHOCOLATE TART

Seaweed & Caramel Ice Cream

GOATS CHEESE CURD DESSERT

Cheese Cake, Bavarois and Raspberry Crumble

ORANGE PANACOTTA

Strawberry Sorbet, Meringue Chards



€ 49.00

