

Seasonal Dinner Menu
€75 per person

Starters

Foie Gras

Seared, Parfait, Peach, Yoghurt (N, CY, MK)

Cured Organic Salmon

Mi-cuit, Fennel, Grapes, Wasabi (F, MD, MK, CY)

Grilled Onion & Broth

Egg Yolk, Potato, Crisp Shallots, Truffle Oil (E, G, MD)

Tomato & Goat's Curd

Lobster, Basil, Pickled Onions, Tomato Vinaigrette (MK, CY, MD)

Main Courses

Squab Pigeon

Beetroot, Endive, Cherry, Potato Mousse (MK, CY, G)

Roast Hake

Charred Gem Lettuce, White Asparagus, Lardo, Oyster Cream (F, MK, CY, E, M)

Barigoule Artichoke

Sea Beets, Yoghurt, Truffled Agnolotti, Barigoule Foam (MK, CY, G, E)

Aged Angus Beef

Truffled Celeriac, Carrots, Grelot Onion, Roasting Jus (MK, CY, MD)

Desserts

Irish & French Farmhouse Cheese

Chutney, Crackers, Baguette (MD, CY, G, N)

"The Snickers"

Caramel & Chocolate Ganache, Peanut Ice Cream (N, MK, E)

Iona Farm Cherries

Pannacotta, Vanilla Ice Cream, Cherry Gel, Pistachio (MK, E, N, G)

Raspberry Charlotte

Raspberry & Mint Sorbet, Raspberry Gel, Chantilly Cream (G, E, MK)

Tea / Coffee & Petits Fours

Main Courses priced at €45 individually

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

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PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS

Allergens:

Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=M, Soybeans=S, Peanuts=P, Nuts=N, Milk=MK, Celery=CY, Mustard=MD, Sesame Seeds=SS, Sulphites=SP, Lupin=L