

Starters

Chicken and Apricot Roulade
With Lambs lettuce & A Lemon, Chive Dressing

Wild Rocket and Ruby Chard Salad
Shavings of Pecorino Cheese, Toasted Albion Almonds, Roast Pepper

Bellmullet Oak Smoked Salmon, Salmon Caviar
Meyer Lemon Coulis, Young Radish & Celery Hearts salad

Slow Cooked Pork Bon-bon
Apple Remoulade, Pickled Cucumber and a Spicy Turmeric Emulsion

Cream of Celeriac and Apple
Served with Artisan Bread Selection

Main Courses

Clarkes Grilled Prime 21 days Aged Sirloin of Irish Beef
Confit of Potato, Onion Puree
Peppercorn Cream
(Supplement of €5.00)

Grain-Fed Kildara Farm Chicken Breast
New Season Potato, Spicy Salamanca Chorizo, Arrowhead Spinach
Smoked Paprika Mayonnaise

Pan seared Fresh Atlantic Seatrout
Lissadell Mussels, March Samphire, Chablis Buerre Blanc.

Glazed Eight Hour Sligo lamb
Buttered Onion, Vichy Chantenay Carrots
Cabernet Jus

Parmesan and Garlic Gnocchi
Asparagus Spears Charred Yellow Cherry Tomato.
Pepper Essence.

Desserts

Callabuat Chocolate Chip Cheesecake
Rich Ganache, Milk Chocolate Ice cream

Warm Rhubarb and Keeling Strawberry Tart,
Topped with Crunchy Oats
Vanilla sauce Anglaise

Tropical Passion Fruit & White Chocolate Mousse
With Pineapple and Twice Baked Crumb

Selection of Soft Scoop Ice-cream
With Homemade Butterscotch Sauce

Freshly Brewed Coffee and Tea