

Sample Table D'hôte Menu

Appetisers

Chive Coated Roulade of Goats Cheese

pistachio puree, pickled beetroot, red cabbage coulis & candied walnuts

Salad of Crisp Beets & Sun Ripened Tomatoes

poached pear, caramelised walnuts & strawberry vinaigrette (G)

Annascaul Pudding Parcel

red onion marmalade, bramley apple veloute

Restaurant Soup of the Evening

served with home baked brown bread (G)

Seafood Chowder

served with home baked brown bread

Main Courses

Char Grilled Prime Irish Steak

sautéed wild mushrooms, caramelised sweet onions

choice of brandy & pepper sauce, garlic butter or cashel blue cheese sauce (G)

Striploin 9oz

Roulade of Corn Fed Chicken

chanterelle & forest mushrooms, baby spinach, rosemary & port wine jus (G)

Oven Roasted Rump of Slaney Valley Lamb

pulled lamb & courgette gratin, lamb jus (G)

Baked Fillet of Bere Island Hake

saffron potato broth, samphire snow peas & fine beans (G)

Risotto of Wild Mushrooms

tarragon & parsnip crisps, peppery rocket salad (G)

Desserts

Honeycomb Ice Cream

honeycomb pieces, butterscotch sauce (G)

Raspberry Panna Cotta

raspberry sorbet (G)

Amarena Cherries & Almond Sponge

vanilla anglaise (G)

Passion Fruit Crème Brûlée

passion fruit curd (G)