

## Dinner Menu

€70

---

### Goats Cheese

*Crispy Fried with Hazelnut Crust & Trio of Beetroot  
Sorbet, Jelly & Carpaccio*

### Rabbit

*Saddle Stuffed with Kelly's Blackpudding, Confit Leg & Foie Gras Terrine  
& Lasagne of Rabbit*

### Study of Shellfish

*Poached Sea Oyster, Seared Sea Scallop,  
Kataifi Prawn & Lobster Ravioli*

### Quail Plate

*Cinnamon Roast Quail Breast, Stuffed Ballotine,  
Seared Foie Gras & Foie Gras Terrine*

### Sea Scallops

*Smoked Belly of Pork, Haricot Beans & Date Jam*

---

### Soup of the Evening

*with Ham Hock*

### Selection of Organic Eden Plants

*Oven Dried Tomatoes & Balsamic Dressing*

### Passion Fruit Jelly

*with Organic Yoghurt*

---

### Irish Beef

*Sauteed Fillet, Braised Blade of Beef,  
Shin Cassoulet & Cheek Pie*

### Local Lamb

*Herb Crusted Loin, Braised Shoulder, Neck Pastilla  
& Shepherd's Pie*

### Rare Breed Pork

*Braised Cheek & Shoulder Springroll, Herb Sausage  
Fillet & Pork Belly*

### Fillet of Seabass

*Borlotti Beans, Confit Chicken Wing  
& Cepe Foam*

### Brill

*Cannelloni of Lobster, Carrot Cones & Asparagus*

---

### Pre-Dessert

---

### Selection Of Desserts

---

### Tea or Coffee

*& Petit Fours*

---

*All of Our Meat & Poultry is Irish Sourced*