

Dinner Menu

€70

Baked Ryefield Goats Cheese

Pecan Crust, oven dried tomatoes, Micro Salad & Red Pepper Dressing

Thornhill Duck Plate

Confit Duck Leg, Sauteed breast & Foie Gras Terrine

Served with Balsamic Jelly

Crab & Scallop Ravioli

Seared Sea Scallop, Asparagus & Sweetcorn Veloute

Duo of Wild Rabbit

Pie & Stuffed Saddle

Baby Carrots & Broad Beans, Garlic Veloute

Smoked belly of Pork

with Parma Wrapped Prawns & Butternut Squash Puree

Soup of the Evening

with Buttered Croutons

Passion Fruit Jelly

with a Lychee Sorbet

Fillet Of Irish Beef

Onion Puree, Girolle Mushrooms, Potato Rosti & Blackpepper Cream

Saddle of Oisín Venison

Wild Mushroom Strudle, Beetroot Fondant & Puree, Baby Onions

Rare Breed Pork Plate

Sautéed Fillet, Sausage,

Braised Belly & Black Pudding

Panflared Turbot

with its own Tortellini, Pork Belly, Langoustine & Horseradish Veloute

Fillet of Wild Seabass

Borlotti Beans, Truffle Ravioli, Baby Leeks & Cepe Veloute

Pre-Dessert

Selection Of Desserts

Tea or Coffee

& Petit Fours

All of Our Meat & Poultry is Irish Sourced