

Menu

• TABLE D'HÔTE •

STARTERS

Soup of the Day
Served with rustic bread rolls.

Duck Liver Parfait
*With walnut crumb, apricot puree,
Pickled radish & balsamic reduction & toasted brioche crouton*

Pan Fried Wood Pigeon
With an orange & coriander cous cous, beetroot essence & sweet juniper berry jus

Blue Cheese & Honey Mustard Glazed Ham Salad
Poached baby pear in Cooney's cider, with crisp seasonal leaves in horseradish & garlic mayo, topped with salted grapes.

Slow Braised Pork Belly
*Mixed spiced red cabbage, Cooney's
cider jus & apple chutney*

Fresh Seafood Chowder
Fresh and smoked fish in a white wine & pastis cream sauce, served with rustic bread rolls.

MAINS

Pan Fried Cajun Monkfish
Served with a mint pea velouté, chorizo risotto, squid ink tuille, Irish trout caviar & a saffron & tarragon beurre blanc.

Pan Seared Venison
Creamed potatoes, celeriac puree, buttered baby carrots & sweet juniper berry jus,

Hereford 10oz Striploin Steak (€5 supplement)
Cooked to your liking, served with creamed potato, tempura asparagus topped with a rich red current & mushroom jus & shavings of duck liver pate.

Slow Braised Beef Cheek
Boyne Brewhouse APA infused jus, roasted pearl onions, with frizzled leeks, creamy mash potatoes & side of seasonal vegetables.

Chestnut Mushroom Risotto
*Baby spinach in a basil & roast garlic cream sauce topped
with parmesan shavings*

DESSERT

*See Your Server for Today's Dessert Menu
Freshly Brewed Tea & Coffee*

2 Course 30 / 3 Course 35

PLEASE ASK YOUR SERVER FOR ALLERGEN LIST

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DESSERTS

Warm Apple & Cinnamon Crumble

Served with a crème anglaise & vanilla ice cream

Carrot Cake

With a luxurious orange & cream cheese frosting, apricot purée & vanilla ice-cream

Crème Caramel

With red bubble sugar, caramelized white chocolate & pistachio crumb, cream chantilly

Chocolate Sphere (supplement 2)

Filled with dark chocolate mousse, fresh Irish strawberry, homemade honeycomb dust and served with a creamy hot chocolate sauce

Selection of Cheese (supplement 2)

Cashel Blue cheese, Bandon Vale white cheddar, Irish Brie and black peppered soft Irish goats cheese with fruits.

Chocolate Brownie

Topped with a rich chocolate sauce, served with vanilla ice cream & berry compote

Freshly Brewed Tea & Coffee

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