



Thursday 11th May 2017

Starters

Butternut Squash Soup
Wild Garlic Oil

Confit Duck Leg Terrine
Celeriac Remoulade, Pearl Curry

Beetroot & Vodka Cured Salmon Gravalax & Marinated Sea-Bass
Cucumber Textures, Basil Sponge, Beetroot & Artichoke Puree

Mains

Tandoori Chicken Breast
Curried Parsnip Puree, Bak-Choi Leaves, Bombay Cracker

Pan-Fried Sea-Trout
Crushed Baby Potatoes, Killary Fjord Mussels, Tarragon Veloute

Asian Style Stir Fry
Udon Noodles, Ponzu Dressing, Asian Leaves, Spring Vegetables, Wild Garlic

Desserts

Apple Tart Tatin
Crème Anglaise, Gingerbread Ice-cream

Warm Chocolate Brownie
Caramel Sauce, Pistachio Ice-Cream

Selection of Farmhouse Cheeses
Homemade Chutney, Rosemary & Sea Salted Crackers

Freshly Brewed Tea & Coffee
€34.50 per person