



~ *Sample 3 Course Table d'hôte Menu* ~

**Starters**

**Woodland Mushroom Consommé**

*Sunflower Seeds, Perno Spiced Pickled Shallots*

**Thornhill Confit Duck Leg Terrine**

*Toasted Brioche, Black Garlic Aioli, Calvo Nero crisp*

**Fivemiletown Goat's Cheese & Sumac Mille Feuille**

*Pickled Candy Beetroot, Smoked Paprika Oil, Red Vein Sorrel, Purple Potato Chips*

**Coriander & Vodka Cured Organic Salmon Gravalax**

*Orange & Saffron Aioli, Crispy Capers, Salmon Rilette, Puffed Rice Cracker*

**Mains**

**Braised Knuckle of Irish Beef**

*Butternut Squash Puree, Confit Mini Shiitake Mushrooms, Bubble & Squeak Potato, Merlot Jus*

**Sous Vide Supreme of Colombo Spiced Irish Chicken**

*Curried Parsnip Purée, Polenta Chips, Bok Choi Leaves, Orange & Fennel Veloute*

**Fillet of Organic Salmon & Confit Pink Prawns**

*Pont Nerf Potato, Jamón Sausage, Red Pepper Jam, Saffron Onions, Lemon Verbena Veolute*

**Fermented Heirloom Tomatoes & Smoked Applewood Cheese Risotto**

*Spinach Crumble, Ponzu Dressing*

**Desserts**

**Dark Chocolate Plate**

*Chocolate Cremeux, Chocolate Truffle Ganache, Gold Dusted Fudge  
Cocoa Sponge, Chocolate Spheres*

**Coconut Panna Cotta**

*Compressed Water Melon, Cardamom Orange Purée, Maple Almonds, Pineapple Foam*

**Burnt Apple Tart Tatin**

*Liquorice Meringue, Butterscotch Purée, Elderflower Gel*

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**Freshly Brewed Tea & Coffee**

*€34.50 per person*