



*Douglas Hyde Plant Based Table of the Host Sample Menu*

*Enjoy Chef's selection of Plant Based Canapes*

*Starters*

*Roasted Winter Parsnip Soup*

Honey, Black Pepper, Smoked Thyme (CY-SP)

*Butter Nut Squash Parfait*

Sea Scrub, Dill, Burnt Orange (CY-SP)

*Smoked Woodland Tofu*

Celeriac, Horseradish, Charcoal Pear (CY)

*Intermediate (Supp €5.00)*

*Sorbet of Moscow Mule* - Ginger Beer, Lime, Mint (SP)

*Main Course*

*Salt & Ponzu Baked Celeriac*

Smoked Aligoté Potato, Calvo Nero, Snowball Turnip, Drumshanbo Whiskey Velouté (CY-S-SP)

*Rainbow Carrot Tartlet*

Crispy Sage & Oil, Potato Pearls, Charred Shallots, Apple & Bread Spiced Velouté (CY-SP)

*Dukka Spiced Cocotte Potatoes*

Baby Spinach, Rainbow Radish, Cucumber, Capers & Lemon Velouté (SP)

*Assiette of Irish Mushrooms*

Saffron Velouté, Rainbow Beets, Chervil Crisp, Ponzu (CY-S-SP)

*Dessert*

*Dark Chocolate Foam*

Cherries, Salted Biscuit, Mint Sherbet Sorbet (G)

*Kilronan Banoffee*

Smoked Toffee, Banana Brulee, Merigues, Chocolate Bubbles

*House Whipped Sorbet Selection*

White Chocolate Crumb, Hot Jelly, Meringue