



Douglas Hyde Table of the Host Sample Menu

Enjoy Chef's selection of seasonal Canapes

Starters

Roasted Winter Parsnip Soup

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

Irish Goat's Cheese Parfait

Brown Bread, Dill, Burnt Orange (G-D-E-CY-SP)

Duck Leg Croquette

Celeriac, Horseradish, Charcoal Pear (G-D-E-SP)

Intermediate (Supp €5.00)

Sorbet of Moscow Mule - Ginger beer, Lime, Mint (E-SP)

Main Course

Irish Beef Fillet & Short Rib

Smoked Irish Cheddar Aligoté Potato, Calvo Nero, Snowball Turnip Tongue & Drumshanbo Whiskey Jus (G-D-E-CY-SP)

Supreme of Irish Chicken

Sage & Onion Stuffing, Potato Pearls, Charred Shallots, Apple & Bread Spiced Jus (G-D-E-CY-SP)

Irish Sea Caught Seabass

Duck Fat Potato, Baby Spinach, Radish, Cucumber, Capers & Lemon Beurre Noisette (F-D-SP)

Assiette of Irish Mussel, Clam & Prawn

Saffron Risotto, Rainbow Beets, Chervil Crisp, Ponzu (M-C-G-D-E-CY-S-SP)

Dessert

Dark Chocolate Marquise

Cherries, Salted Biscuit, Mint Sherbet Sorbet (G-D-E)

Kilronan Banoffee

Smoked Toffee, Banana Parfait, Merigues, Chocolate Bubbles (D-E)

House Whipped Ice Cream Selection

White Chocolate Crumb, Hot Jelly, Meringue (D-E)