

# *Douglas Hyde Table of the Host €68*

Enjoy Chef's selection of seasonal canapes

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## *Starters*

### *Estate Wild Garlic Velouté*

Almond Puree, Potato Croquette, Infused Nepal Pepper, Lemon Crisp

(D-N-S-SP)

### *Seared Scallop & Smoked Black Larde Mezza Luna*

Bombay Curry Spiced Cauliflower Boudin, Yuzu & Black Pepper Jelly,  
Irish River Trout Caviar, Charred Shallot Soubise Glace, Three Cornered-Leek Oil

(C-D-E-F-G-M-S-SE-SP)

### *Dark Ale Cured Bacon Hock Dumpling*

Irish Butter Crisp, Pickled Savoy Cabbage, Compressed Apple,  
Chioggia Beetroot, Black Apple Tuille, Juniper Berry Spiced Brioche Velouté

(G-MD-D-SP-S-E)

## *Intermediate (Supp €3.50)*

### *Sorbet of Long Island Iced Tea*

House Spiced Cola Foam, Lemon Bubble Crisp,  
Lime Granita, Orange & Triple Sec Soup

(E-SP)

## Main Course

### *Fillet of Irish Beef & Rib Cottage Pie (Supp €5.00)*

Confit & Fermented Garlic, Braised Shallot, Potato Truffle & Lace, Watercress Wafer,  
Brioche Butter, Bone Marrow Crumb, Red Wine & Beef Cheek Jus  
(G-D-E-CY-SP)

### *Irish Skeaghanore Duck*

Leek Heart, Savoy Cabbage, Onion Raviolis, Carrot Tuille,  
Calvo Nero, Aerated Pork Skin, Confit Baby Potato, Guinness Jus  
(G-D-E-CY-SP)

### *Lemon Sole & Scallop Boudin*

Cockle Chowder, Purple Potato, Rainbow Beetroot, Chive Beignet,  
Baby Romaine, Sauce Hollandaise, Capers & Lemon Butter  
(C-D-E-F-G-M-N-SP)

### *Irish Caught Halibut Fillet*

Confit Pork Belly, Hazelnut Crust, Zaatar Brioche, Apricot & Saffron Puree,  
Romanesco Spears, Sesame Cracker, Onion Ash Velouté  
(F-N-D-SP-MD-SE)

## Dessert

### *Black Lime & Pineapple Doughnut*

Compressed Watermelon, Brown Sugar Velouté, Sesame Wafer,  
Cinnamon Sugar, Dill Weed Sorbet  
(G-D-SE-S-SP)

### *Kilronan "After Eight"*

70% Single Origin Dark Chocolate Cremieux, Spearmint Marshmallow,  
Apple Mint Gelato, Devils Cake, Peppermint Patty Crumb  
(D-E-G-SP)

### *House Created Selection of Ice Creams*

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