

Douglas Hyde Table of the Host €68

Enjoy Chef's selection of seasonal canapes

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 & Pommes Dauphine, Watercress Wafer,
Brioche Butter, Bone Marrow Crumb, Red Wine & Beef Cheek Jus
(G-D-E-CY-SP)

Irish Skeaghanore Duck

Pomme Noisette, English Mustard Sponge, Foie Gras Foam, Boudin Noir,
Baby Spinach, Candy Beetroots, Roasted Yeast, Guinness Jus
(G-D-E-CY-SP)

Lemon Sole & Scallop Boudin

Smoked Salt Cured Egg Yolk, Charred Artichoke, Asparagus Spears,
Bearnaise Foam, Chervil Caviar, Crab Cannelloni, Buttermilk Velouté
(C-D-E-F-G-M-N-SP)

Irish Caught Halibut Fillet

Oyster Ravioli, Sea Asparagus, Pink Peppercorn Foam, Salsify Stem,
Bamboo Ash Cauliflower, Cocotte Potato, Chardonnay 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)