

Douglas Hyde Plant Based Table of the Host €63

Enjoy Chef's selection of Plant Based canapes

Starters

Estate Wild Garlic Velouté

Almond Puree, Potato Croquette, Infused Nepal Pepper,

Lemon Crisp

(D-N-S-SP)

Quinoa & Corn

Corn Bread, Fermented Corn Gel, Truffle Black Garlic Crumb,

Pilsener Cured Quinoa, Corn Velouté

(S-G-SP)

Seared Chioggia Beetroot

Sesame Toast, Ponzu Caviar, Rice Wafer,

Pickled Radish, Yuzu & Nepal Pepper Velouté

(SS-S-G-SP)

Intermediate (Supp €3.50)

Sorbet of Long Island Iced Tea

House Made Rum & Cola Foam, Lime Granita, Lemon Wafer, Orange Soup

(SP)

Main Course

Salt & Ponzu Soused Celeriac

Potato Spiral, Charred Artichoke, Sea Samphire, Chervil Caviar
Drumshambo Whiskey Velouté
(CY-S-SP)

Bamboo Ash Marinated Cauliflower Steak

Pomme Noisette, Baby Spinach, Rainbow Beetroots, Roasted Yeast,
Yuzu Citrus Velouté
(CY-SP-N)

Dashi Baked Garden Leek Heart

Asparagus Spears & Shavings, Smoked Popcorn, Chervil Oil,
Roasted Hazelnut, White Wine & Rosemary Velouté
(SP-G-N)

Wood Charred King Oyster Mushroom

Confit Garlic, Braised Shallots, Salsify Stem, Cocotte Potato,
Rice Wafer, Thyme Velouté
(CY-S-SP)

Dessert

Dark Chocolate Foam

Cherries, Salted Biscuit, Mint Sherbet Sorbet
(G)

Kilronan Banoffee

Smoked Toffee, Banana Brulé, Meringue, Chocolate Bubbles

House Whipped Sorbet Selection

Chocolate Crumb, Hot Jelly, Meringue