

# *Douglas Hyde Table of the Host €72*

Enjoy Chef's selection of seasonal canapes

\*\*\*

## *Starters*

### *Walled Garden Heirloom Tomato Velouté*

Courgette & Florence Fennel Cake, Tomato Concasse,  
Smoked Paprika & Tomato Gel, Balsamic Jelly

(D-E-G-S-SP)

### *Seared Scallop & Smoked Black Larde Mezza Luna (Supp €2.50)*

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)

### *Skeaghanore Duck*

Duck Leg Farce, Plum Alcohol Gel & Flambe, Pork Popcorn,  
Polenta Fritter, Black Butter & Hazelnut Crumb, Mustard Velouté, Juniper Oil

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

## *Intermediate (Supp €3.50)*

### *Sorbet of Long Island Feed 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, Shallot, Potato Lace, Baby Turnip, Beef Cheek Jus, Black Onion

*Paired Side* - Bone Marrow, Jacob Ladder, Truffle Potato

(G-D-E-CY-SP)

### *Charred Red Wing Marinated Supreme of Chicken*

68° Egg Yolk, Malted Brioche, Parmesan, Carrot, Black Larde Velouté

*Paired Side* - Smoked Truffle Thigh, Sweet Corn

(G-D-E-CY-SP)

### *The "Red Fish" Snapper & Lobster*

Fennel, Kohlrabi, Yuzu Lemon, Dauphine, Saffron Rouille, Concasse, Tiger Green Velouté

*Paired Side* - Bouillabaisse, Fragola Pasta, Beignet

(C-D-E-F-G-M-N-SP)

### *Duo of Leg & Outlets of Irish Lamb*

Beetroot, Mint, Pomme Noisette, Courgette, Black Garlic, Fennel & Riesling Jus

*Paired Side* - Lamb Leg, Celery Foam, Potato Tuile

(G-D-E-SP-S)

## Dessert

### *Strawberry & Elderflower Cheesecake*

Strawberry & Gin, Black Pepper Tuile, Estate Elderflower Sorbet,

Bourbon Vanilla Champagne Bubbles

(G-D-S-SP)

### *Salted & Whipped Caramel Cremieux*

Smoked Bourbon Whiskey Butter, Cinnamon Tuile, Chocolate Caviar, Coffee Sorbet

(D-G-E-SP)

### *House Created Selection of Ice Creams*

White Chocolate Caramel Crumb, Hot Jelly, Italian Meringue

(D-E)