

Douglas Hyde Plant Based Table of the Host €72

Enjoy Chef's selection of Plant Based canapes

Starters

Walled Garden Leek Heart & Potato Broth

Leek Broth, Potato Pearls, Focaccia, Black Garlic Gel, Leek jam

(S-SP)

Seared Chioggia Beetroot Boudin

Fennel Meringue, Parsnip Char Puree,
Szechuan Pepper Oil, Yuzu Pate De Fruit, Baby Spinach Velouté

(S-G-SP)

Sauerkraut Baozi

Pistachio, Irish Black Butter, Pumpkin,
Cardamom Gel, Blood Orange Velouté

(G-N-S-SP)

Intermediate

Wild Mushroom Velouté

Parmesan, Three Cornered Leek Oil, Pickled Wild Mushroom

(D-S-SP)

Additional Optional Palate Cleanser

Sorbet of Pina Colada (Supp €3.50)

Coconut Foam, Pineapple Wafer,
Pineapple Granita, White Rum & Cherry Soup

(E-SP)

Main Course

Smoked Salt & Ponzu Soused Celeriac

Smoked Leek, Shallot, Baby Turnip, Hazelnut Crumb,
Drumshambo Whiskey Velouté
(CY-S-SP)

Bamboo Ash Marinated Cauliflower Steak

Pomme Noisette, Cherry & Red Cabbage Marmalade,
Sea Flake Kohlrabi, Yuzu Citrus Velouté
(CY-SP-N)

Truffle Potato & Kale Tian

Beetroot, Charred Sweet Potato, Black Garlic, Rainbow Radish, Violet Potato,
White Wine & Rosemary Velouté
(SP-G-N)

Black Forest Smoked Tofu

Pineapple Spheres, Rainbow Beetroot, Malted Potato Pearls, Artichoke
Sea Lettuce 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