

Douglas Hyde Table of the Host €72

Enjoy Chef's selection of seasonal canapes

Starters

Boyne Vally Ban Pannacotta

Endive Leaf, Hazelnut Bubble & Tuile, White Tip Radish,
Bee Pollen Gel, Asparagus Shavings
(D-E-N-G-S-SP)

Rock Shore Scallops (Supp €2.50)

Charred Cauliflower, Chorizo Oil, Vermicelli Noodle,
Sea Purslane, Charred Ruby Grapefruit
(C-D-E-F-G-M-S-SE-SP)

Guinness Braised Irish Chicken Cannelloni

Sauce Diable, Baby Spinach Torte, Pickled Shallot,
Roasted Chicken Skin Coral & Gel
(D-G-E-SP-S)

Intermediate

Wild Garlic Velouté

Camembert Foam, Three Cornered Leek Oil, Potato Crisp
(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

Fillet of Irish Beef & Jacob Ladder (Supp €5.00)

Truffle & Celeriac, Charred Cocotte Potato, Broccoli Torte, Tender Stem, Hubbard Squash

Paired Side - Jacob Ladder, Smoked Butternut Squash

(G-D-E-CY-SP)

West Coast Irish Lamb

68° Egg Yolk, Ice Plant, Black Garlic, Land Sea Weed, Confit Sweet Potato

Lovage Leaf & Bread Sauce, Hibiscus Oil

Paired Side - Ronde De Nice Courgette, Lovage Foam, Garden Bouquet,

(G-D-E-CY-SP)

Atlantic Turbot Fillet

Artichoke, Beetroot Dukkha, Prawn & Pork Shumi Crumb, Compressed Apple, Kohlrabi,

Dill Sponge, Bronze Fennel Velouté, Milk Foam

Paired Side - Lobster & Saffron Velouté, Trout Caviar, Salt Cured Salmon

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

Irish Skeaghanore Duck

Chard Leaf, Brioche & Liquorice Set Milk, Navy Rum

Rainbow Chard, Purple Potato, Cassia Bark Velouté, Duck Bone Jus

Paired Side - Confit Duck Leg Arancini, Sumac Custard, Truffle Crumb

(G-D-E-SP-S)

Dessert

Forced Rhubarb & Citrus Lemon Cheesecake

Basil Foam, White Chocolate Crumb, Carrot Sorbet

(G-D-S-SP)

White Chocolate & Cherry Jubilee

Almond Breton Biscuit, White Chocolate Mousse, Cherry Ice Cream, Bourbon Vanilla Ganache,

Cherry Elastic Jelly, Cherry Brandy Flambe

(D-E-G-SP-N)

House Created Selection of Ice Creams

White Chocolate Caramel Crumb, Hot Jelly, Italian Meringue

(D-E)