

Douglas Hyde Plant-Based Table of the Host €72

Enjoy Chef's selection of plant-based canapés

Starters

Vegan Feta Pannacotta

Endive Leaf, Hazelnut Bubble, White Tip Radish,
Black Garlic Gel, Asparagus Shavings
(S-N-SP)

Seared Parsnip Boudin

Charred Cauliflower, Szechuan Oil, Vermicelli Noodle,
Sea Purslane, Charred Ruby Grapefruit
(S-G-SP)

Jackfruit Cannelloni

Sauce Diable, Baby Spinach Torte, Almond Gel & Crisp, Pickled
Shallot
(G-N-S-SP)

Intermediate

Courgette Velouté

Cucumber & Caper Salsa
(S-SP)

Additional Optional Palate Cleanser

Sorbet of Blue Lagoon (Supp €3.50)

Blue Curaçao Granita, Sour Cherry Foam, Lemon Sherbet
(S-SP)

Main Course

Smoked Salt & Pongu-Soused Celeriac

Truffle & Celeriac, Wild Mushrooms, Mushroom Hot Jelly
Paired Side – New Season Potatoes, Shaved Black Truffle
(CY-S-SP)

Bamboo Ash Marinated Cauliflower Steak

Ice Plant, Purple Potato, Land Seaweed, Rainbow Radish
Hibiscus Oil, Chive Velouté
Paired Side – Gladiator Parsnip, Onion Crumb
(CY-SP-N)

Black Forest Smoked Tofu

Heirloom Tomatoes, Rainbow Carrots, Yuzu Velouté
Paired Side – Ronde De Nice Courgette, Red Pepper Relish
(SP-G-N)

Charred Ronde de Nice Courgette

Walnut, Sea lettuce, Candy Beetroot
Paired Side – New Season Baby Potato, Rainbow Chard Crisp
(CY-S-SP)

Dessert

Champagne Rhubarb Cremieux

Rhubarb Gel & Crisp, Carrot Sorbet, Honeycomb, Carrot Crumb
(G)

Plant-Based Apple Shiso

Walled Garden Sorbet, Apple Crisp. Single Origin Dark Chocolate, Apple Gel

House Whipped Sorbet Selection

Chocolate Crumb, Hot Jelly, Meringue