

# DINNER MENU



## WELCOME GUESTS FROM

AMUSE	BOUCHE

## ENTRÉES

(choice of)

#### **Crisp Leaves**

Apple, Black Radish (SF, M)

#### **Guinea Fowl Terrine**

Caesar Dressed Cos Lettuce, Brioche Crouton, Bacon (G, D, F, E, SF, M)

#### **Ballycotton Smoked Haddock**

Crispy Egg, Smoked Velouté (F, SF, E, G, D)

### SOUP

#### **Sweet Potato Soup**

Wild Garlic Pesto, Wild Mushroom Bruschetta (D, G, SF)

### CHAMPAGNE SORBET

### **MAINS**

(choice of)

### West Cork Chicken

Crispy Leg, Sweetcorn, Bread Crumb, Madeira Jus (D, SF, G)

## Barbequed Castletownbere Monkfish

Mussels, Kohlrabi, Asparagus, Chard, Samphire (F, M, D, SF)

#### **Beef Fillet**

Oyster Mushroom, Bacon, Smoked Celeriac (G, D, SF)

## **DESSERTS**

(choice of)

### Paris Brest

Hazelnut, Guinness Ice Cream (G, N, D, E)

#### Chocolate Marquis

Poached Pear, Pearl Barley Sorbet (N, G, E, D)

#### **Waterford Strawberries**

Basil Sorbet, Olive Oil Meringue (E, D)

Selection of Teas and Coffees, served with Petit Fours



