



*~MAIN COURSE~*

*Fillet of Prime Irish Beef,  
Horseradish mousseline, Braised oxtail and Foie gras tartlet, Truffled Savoy cabbage,  
Morel infused jus*

*Supreme of Corn-Fed Chicken,  
Balsamic beetroot puree, Ragout of wild mushroom, Poached potato, Bitter orange jus*

*Pan Fried fillet of Sea Bass,  
Asparagus puree, Olive gnocchi, Tomato and broad bean warm vinaigrette*

*Wild Mushroom Risotto,  
Parmesan Shavings, Rocket Salad*

*Seared fillet of Hake,  
Crab crushed new potatoes, Caramelised baby fennel, Tarragon beurre blanc*

*Roast Rack of Wicklow Lamb,  
Mint crust, Fondant potato, White onion puree, Roast garlic, Red wine jus*

*Medallions of Monkfish, Sweet Patatoe rostie,  
Butterd spinach, Glazed Button onion, Red wine jus*

*Roast Crispy Silver Hill Duckling,  
Braised red cabbage, Grand marnier, Herb mash*

*SIDE ORDERS*

*Mange Tout*

*Pomme Mousseline*

*Baby Potatoes*

*Mixed Vegetables*

*Green Salad*

*Mixed Salad*

