

**Sample Dinner Menu**

Selection of Homemade Warm Bread & Dips

Amuse Bouche

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**Jerusalem Artichoke Velouté,  
Black Trompettes & Herbs, Caramelised Chestnut**

**Seared Scallops,  
Razor Clam Quenelle, Yuzu Foam, Seaweed Sorbet**

**Terrine of Partridge,  
Bacon, Cabbage & Cépes, Elderberry Dressing, Fried Bread**

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**Clementine Sorbet,  
Champagne Granite**

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**Sirloin of Dry Aged Beef,  
Port Glazed Brisket, Purple Potato & Truffle "Mash",  
Crisp Baby Parsnip, Bone Marrow Sauce**

**Black Sesame Monkfish,  
Seaweed Tapioca, Crisped Smoked Cod Belly, Salsify, Verjus Cream**

**Tortellini of Pumpkin & Citrus,  
Beetroot, Kefir, Sunflower & Pumpkin Seeds, Amaranth**

*All Main Courses Served with Potato Dish of the Evening*

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**Apple Terrine,  
Sea Buckthorn, Lemon Marshmallow Popsicle,  
Winter Spice & Cider Caramel Sauce**

**Milk Chocolate and Malt Torte,  
Malted Shortbread, Banana Sorbet, Mango Curd,  
Peanut Brittle Crisp**

**Freshly Brewed Tea, Irish Herbal Tea  
or Choose from our Coffee Selection**

**Menu €60 per person**