



## *Sample Table D'hôte Dinner Menu*

### *Starter*

*Risotto of Acquerello aged Organic Carnaroli rice with Wild Mushroom,  
Parmesan Tuile and Micro Leaves (C)*

*Or*

*Finely Sliced Organic Oak Smoked Irish Salmon with Red Onion & Capers (C)*

*Or*

*Warm Goat Cheese with Brioche Crouton, Onion Compote  
and Balsamic Vierge Dressing (V)*

### *Main Course*

*Fillet of Hake with Sweet Potato Puree, Shallot Salad  
& Carrot Butter Sauce*

*Or*

*Breast of Free Range Carbury Chicken with Sage and Onion Stuffing,  
Devils on Horse Back, Tarragon Jus*

*Or*

*Pave of Atlantic Cod with Baby Leek, Lump Crab, Crayfish and Bisque Sauce*

*Or*

*Irish Sirloin Steak with Truffle Scented Mash with Choron Sauce  
(€5.00 supplement)*

### *Dessert*

*Warm Rum Baba with In Season Berries and Vanilla Ice Cream*

*Or*

*Raspberry Parfait with Chocolate Wrap, Popping Candy and Foam*

*Or*

*Fresh Pineapple Ravioli with Coconut Sorbet and Banana Pearls*

***Menu Price per Person: €55.00***