

THE
BARTON

Let the frivolity commence



WELCOME

The K Club has always been famous for its colourful past. Take Hugh Barton. The grandson of Thomas Barton, one of the original Wine Geese, Hugh made his fortune in the vineyards of Bordeaux. In 1793 his luck changed and Hugh found himself at the mercy of the French Revolutionaries. Through connivance and cunning he dodged the steely blade of the guillotine and escaped to Ireland where he acquired Straffan Estate.

The K Club and Barton family remain inextricably linked to this day. In fact, each year our Sommelier returns to the Chateau to create our own unique blend of Bordeaux house wines.

Je pourrais manger un cheval...



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LAURENT-PERRIER CHAMPAGNE EVENING

TOMATO & BASIL TEXTURE

Basil Snow, Tomato Mousse (3, 6, 12)

Champagne

Laurent Perrier La Cuvée

FRESH IRISH BROWN CRAB

Risotto of Acquerello Rice, Lobster Bisque and Parmesan Foam (2, 4, 6, 12)

Champagne

Laurent Perrier Blanc de Blancs

FILLET OF ATLANTIC LEMON SOLE

Cucumber Spaghetti, Champagne Sauce, Cavius Royal Caviar, Chive, Sour Cream (6, 4, 10, 12)

Champagne

Laurent Perrier Vintage 2008

IRISH GUINEA FOWL

Parsnip Purée, Kumquats, Peking Glaze, Grand Marnier Sauce (6, 12)

Champagne

Laurent Perrier Grand Siècle

CHEESE BOARD

(1 Wheat, 6)

Champagne

Laurent Perrier Ultra Brut

STRAWBERRY HEART

Strawberry Mousse, Strawberry Compôte (1 Wheat, 3, 6, 12)

Champagne

Laurent Perrier Rosé

TEA & COFFEE

Served with Petit Fours (1 Wheat, 3, 6, 12)

Pour bien cuisiner il faut
de bons ingrédients, un palais,
du coeur et des amis.

To cook all you need is good ingredients,
a palate, a heart and some friends.

1 Gluten. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Soy Beans. 6 Milk. 7 Peanuts.
8 Nuts. 9 Celery. 10 Mustard. 11 Sesame. 12 Sulphites. 13 Lupin. 14 Molluscs.



Fin.



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