

**Table D'Hote Menu**

**Amouse Bouche**

**Starters**

**Soup of the Day**

Served with Freshly Baked Bread

**5 Mile Town Goats Cheese Salad**

Apple, Rainbow Beetroots & Candied Walnuts, Lambs Leaf, Balsamic Reduction, Basil Pesto

**Irish Smoked & Poached Irish Salmon Blinis**

Salmon Keta, Pickled Cucumber, Celeriac Remoulade, Tomato, Basil & Red Onion Vinaigrette

**Chicken Liver Parfait**

Spiced Apple Chutney, Toasted Brioche & Dressed Lambs Leaf

**Prawn Cocktail**

Atlantic Prawns, Sauté Tiger Prawns, Baby Gem, Chipotle Marie Rose Sauce

**Crisp Duck Wings**

Asian BBQ Sauce, Spring Onion Coriander & Chilli

**Pan Roasted Irish Wood Pigeon**

Cauliflower & Horseradish Puree, Black Mission Fig, Bacon & Red Wine Jus  
**(Supplement €2.50)**

**Main Courses**

**Slow Roasted Irish Lamb Shank**

Roasted Rainbow Carrots & Pearl Onions, Carrot & Star Anise Purée,  
Fondant Potato, Jus

**Confit Irish Duck Leg**

Green Asparagus, Sprouting Broccoli, Braised Red Cabbage & Red Wine Jus

**Oven Baked Herb Crusted Cod**

Sea Food Bouillabaisse & Ribbon Vegetables, Salsa Verde

**Duo of Chicken**

Balantine Chicken Breast, Confit Leg, Potato Croquette, Parsnip Puree, Green Beans & Red Wine Jus

**Pan Seared Peppered Loin of Tuna**

Sautéed Asian Greens, Coriander, Soy & Sesame Dressing, Curry Oil & Samphire  
**(Tuna Supplement €2.50)**

**Irish Beef: 9oz Ribeye**

Chunky Chips, Slow Roast Tomato, Onion Rings, Pepper Sauce & Water Cress  
**(Steak Supplement €3.50)**

**Slow Roasted Irish Beef Spare Rib**

Cauliflower & Horseradish Puree, Sautéed Wild Mushrooms, Spinach, Fondant Potato & Jus

**Wild Irish Venison**

Parsley Root Puree, Confit Turnip, Roasted Rainbow Beetroots, Watercress & Red Wine Jus  
**(Steak Supplement €3.50)**

**Pre Dessert**

**Desserts**

**Poached Pear**

Vanilla Ice Cream, Butterscotch Sauce

**Selection of Ice Cream & Sorbet**

**Chocolate Fondant**

Pistachio Ice Cream & Berry Compote

**Deconstructed Black Fig Cheesecake**

Blackcurrant Sorbet

**Apple Tart Al A Mode**

Vanilla Ice Cream, Cream & Butterscotch Sauce