



Amuse Bouche

Poached Chicken & Truffle Tart

Tomato & Pepper Coulis
Baby Cress

Salmon Gravlax

Pickled Cucumber, Dill Crème Fraiche, Avocado Puree,
Treacle bread

Goats Cheese

Waldorf Salad, Candied Walnuts, Raisin Puree
Sea Salt & Rosemary Crouton, Sherry Dressing

Confit Duck Spring Roll

Pickled Vegetables, Hoi Sin & Chilli Dressing

Carrot and Cumin Soup

Coconut Cream

Roast 8oz Fillet of Beef

Mushroom Puree, Wild Mushroom, Spinach
Parmesan Mash, Madeira Jus
(€10 Supplement Per Person)

Roast Supreme of Chicken

Peas, Crispy Ham, Wild Garlic Croquettes
Mustard Jus

Pan Fried Sea Bass

Crabmeat Linguini, Chive & Tomato Sauce

Pan Fried Cod

Carrot Puree, Pickled & Charred Fennel,
Dill Foam, Fondant Potato

Turner's Mac & Cheese

Macaroni, Fontina Cheese, Roast Cauliflower, Pangritata



Hand Cut Chunky Chips Mash Potato

€4

Trio of Chocolate Mousse

Candied Walnuts, Gourmet Chocolate Sauce, Chocolate Soil

"Strawberries & Cream"

Vanilla Panna cotta, Marinated Strawberries,
Strawberry Mousse

Gin & Tonic Tart

Shortbread, Lime Custard
Gin & Tonic Sorbet

Glazed Raspberry Cheesecake,

Caramelised White Chocolate Crumb, Raspberry Puree, Raspberry Mint Foam

Lemon & Blackberry Eton Mess

Blackberry Cream, Lavender Meringue, Lemon Curd

Selection of Irish Cheeses

Mount Leinster Cheddar, St. Killian Brie & Bellingham Blue
Served with Crispbread, Irish Seaweed Biscuit, Atlantic Sea Salt Biscuit
& Quince Paste

Freshly Brewed Tea or Coffee

Petit Fours

€45.00