

Christmas 2018 Table d'Hôte Menu



The Glasshouse

Starters



Roast Spiced Winter Squash Soup
Sour Cream, Toasted Pumpkin Seeds

Trio of Trout

Natural Smoked Trout, Trout & Herb Croquette, Creamy Pate, Melba Toast, Lime Dressing

Peppery Wild Rocket Salad

Melon Shavings, Pomegranate, Avocado & Chia Seeds

Five Spice Pork and Grain Fed Chicken Ballantine

Mango Slaw, Hoi-sin Gel, Orange Crisps

Warm Fivemiletown Goats Cheese Timbale

Sweet Pickled Cucumber, Beetroot Chutney, Lemon Dressing

Main Courses

Clarkes Grilled Irish Sirloin Steak

*Delmonico Potato, Field Mushroom, Sauce Diane
(€7 supplement)*

Butter Roast Turkey Breast

Glazed Ham, Sage & Onion Stuffing, Gaufrette Potato

Kildara Farm Chicken Supreme

Red Wine Paint, Buttered Carrot, Fondant Potato

Duo of Sligo Lamb

Baby Rack and Glazed Belly, Shallot Puree, Roast Cherry Tomato, Spinach & Mint

Crispy Puff Pastry Pithivier

Wild Mushrooms, Buttered Greens, "Velvet Cloud" Sheep's Cheese

Roast North Atlantic Cod

Butter Poached Romanesco, Flaglet and Fine Bean, Pea puree, Saffron and Shrimp Foam

Desserts

38% Cacao Barry Milk Chocolate & Roast Hazelnut Entremets

Cocoa Shards, Irish Coffee Cream

Strawberry & Frambois Verrine

Burnt Carmel Cream, White Cocoa & Pistachio Clusters

Clementine and Brownie Tart

Toasted Marshmallow, Nougat Glacé Iced Parfait

Traditional Plum Pudding

Brandy Custard, Rum & Chestnut Ice-Cream

Our Selection of Soft Scoop Ice-Cream, Fruit Coulis,

Freshly Brewed Tea/Coffee

€30.00