



Welcome to the Kitchen Restaurant

Starters

Marinated Roast Pepper & Aubergine, Rocket Salad

Pomegranate, Red Onion

Fresh Mint, Bulgar Wheat grains

1,3,4

Homemade Soup of the Day

Fresh Baked Breads

1,3,4,5

Garlic Prawns on Crispy Pastry Galette

Shrimp and lemon mousse

Spinach & Tomato Concasse Salad

1,3,4,6,9

Verrine of Shredded Orientale Duck & Duck liver Parfait,

Chickpea, Coriander & Roast Pepper Salad

Garlic Bread Crisp

1,3,4,13

Pickled Beetroot Pave

Boille Goats Cheese, Radish, Cherry Tomato

Remoulade, Toasted Pinenut

2,4,6,11

Main Courses

Duo of Pork Fillet & Belly

Hogs Pudding, Clapshot

Cumberland Sauce

1,2,3,4,5

Grilled Irish Sirloin Steak

Potato terrine, Field Mushroom, Tomato

Blue Cheese Bearnaise.

2,3,4,5

(€7.00 Extra Charge for Inclusive Dinner)

Butter Poached Atlantic Fresh Cod

Pea, Fine Beans, lentil & Smoked Salmon

Shellfish Fume, Stuffed Nasturtium Flower

3,4,5,7

Grain Fed Chicken Supreme

Golden Polenta, Tomato, Tortellini, Mushroom

Madera Cream

1,3,4,5

Summer Courgette Ribbon

Spiced Bean Stew

Baked Onion Brulee

1,2,3,4,6

Desserts

Milk Chocolate & Mango Entremets

Passionfruit Sorbet, Pineapple Crisp.

1,2,3,6

Sapphire Plum Mousse

Ginger Biscuit, Ripped Carrot Cake

Roast Plum, Frozen Yoghurt

1,2,3,6

Hazelnut Pitivier

Praline Cream

Mocha Spiral, Cookies & Cream Ice Cream

1,2,3,4,6

Raspberry & Framboise Cream

Vanilla Layer, Dulce-de-lech

Toffee Popcorn, Fresh raspberry

2,3,6

Trio of Soft Scoop Ice Cream

Crisp Tuille, Ruby Chocolate Sauce

1,2,3,4,6

Price €39.00 per person

Allergens

1.Gluten 2.Egg 3.Dairy 4.Soybeans 5.Celery 6. Nuts 7.Fish 8.Peanuts
9.Crustaceans 10.Molluscs 11.Sulphite Dioxide 12 Mustard 13.Sesame 14.Lupin

After Dinner Drinks

Espresso Martini	€9.00
VSOP Cognac	€11.00
Crème de Menthe	€5.00
Irish Coffee	€6.50
Calypso Coffee	€7.00
French Coffee	€7.00
Baileys Coffee	€7.00