

SPRING

Spiced cauliflower soup

Potted Hederman's smoked mackerel, chargrilled arbutus toast, celeriac & fennel remoulade (1.1, 3, 7, 9, 10, 12)

Fitzgerald's rack of lamb, red wine jus, parsnip puree, braised leeks
& roast potatoes
(1.1, 7, 9, 10, 12)

Rhubarb compote, vanilla bean sabayon & pistachio crackle

Artisan cheeses (1.1, 7, 8)

Coffee, tea & herbal infusions



SUMMER

Garden pea & mint mousse

Twice baked Cashel blue soufflé

Poached O'Connells halibut, salsa verde, buttered garden french beans & scallion mash (4, 7, 9, 10, 12)

Strawberry & loganberry Labneh

Artisan cheeses (1.1, 7, 8)

Coffee, tea & herbal infusions



AUTUMN

Garden kale soup

Ballycotton smoked salmon mousse, cucumber & dill salsa, fennel & rye bread (1.1, 1.2, 4, 7, 10, 12)

Glazed Caherbeg loin of bacon, parsley sauce, sautéed cabbage & garden potatoes (1.1, 7, 9, 10, 12)

Buttermilk panna cotta with raspberry compote (7)

Artisan cheeses (1.1, 7, 8)

Coffee, tea & herbal infusions



WINTER

Baked medjool date, Ardsallagh goats cheese

Sesame & hoisin wild duck in a filo basket (1.1, 7, 10, 11, 12)

Ballyvolane House Saddleback pork, crackling, cider jus, cauliflower cheese, gratin potatoes & apple sauce
(1.1, 3, 7, 9, 10, 12)

Baked Alaska (3, 7, 8)

Artisan cheeses (1.1, 7, 8)

Coffee, tea & herbal infusions