



# Dinner Menu

## Starters

### Homemade Celeriac Soup

crispy onions & lovage oil

### Beef Carpaccio

pickled white onion, crispy artichoke, horseradish, parmesan & rocket salad

### Blue Cheese Salad

poached quince, candied walnuts, red chicory & frisse salad with walnut dressing

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## Mains

### Venison Hunch

pistachio & pine nut crumb, chestnut celeriac puree & chantelle mushroom jus

### Roast Duck Breast

baby navet, salsify, kale & pickle blackberry jus

### Halibut

wilted spinach, poached salsify, preserved lemon butter & baby brown shrimp

### Wild Mushroom Risotto

homemade ricotta cheese, watercress salad & walnut dressing

*All mains served with a choice of brussels sprouts or mash potato with spring onion*

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## Dessert

### Lemon & Lime Posset

ginger bread cookie

### Warm Chocolate Brownie

peanut butter ice-cream

### Selection of Irish Cheeses (€2 supplement)

**€42.50 per person**