

Mother's Day

CAULIFLOWER, FENNEL & COCONUT SOUP

With homemade crusty white baguette

SEARED SCALLOPS

Seared king scallops, crispy smoked pancetta, apple puree, caramelized apple & balsamic

BETROOT & BRIE

Wicklow farmhouse brie fritter, beetroot carpaccio, candied walnuts & heirloom tomatoes

VENISON CARPACCIO

Wild Irish venison carpaccio, tomato & chive salsa, shaved Manchego, rocket



SEARED BRILL

Pan seared fillet of brill, sauteed asparagus, anchovie infused broccoli, tender stem, fennel crem foam

BEEF DUO

Overnight braised beef cheek, 5oz rump steak, glazed rainbow carrots & baby turnip, Maderia jus, Bearnaise sauce

HERB CRUSTED RACK OF LAMB

Roast herb crusted rack of Irish spring lamb, confit garlic, potato gratin, baby courgette, peas, sherry reduction

WILD MUSHROOM RISOTTO

Sauteed Irish forest mushrooms, saffron risotto, wild garlic, watercress, Parmesan



CHAMPAGNE & RASPBERRY POSSET

Dehydrated raspberries, short bread biscuits

BLOOD ORANGE CHIBOUST

Ginger coral tuille

CHOCOLATE MARQUISE

Candied kumquats, pistachio