

Tasting Menu

€120 per person

WELCOME

Chef's Amuse-Bouche

contains wheat, crustacean, egg, dairy, hazelnut, celery, sulphites

START

Lobster Raviolo

shellfish bisque, trout caviar

contains crustacean, egg, fish, mustard, sulphites

Pressed Ham Hock

apple chutney, niçoise salad

contains egg, dairy, sulphites

REFRESH

Celery & Botrytis Semillon Sorbet

contains celery, sulphites

FOLLOW

Grilled Fillet of Halibut

ink tuile, asparagus tips, lemon beurre blanc sauce

contains wheat, fish, milk, sulphites

Hereford Beef Tournedo

glazed baby vegetables, fondant potato, bordelaise sauce

contains dairy, celery, sulphites

SWEET

Mango & Passion Fruit Parfait

langue de chat

contains wheat, egg, dairy

FINISH

Selection of Irish Cheese

contains wheat, egg, dairy, sulphites

Tea, Coffee, Petit Fours

contains wheat, egg, peanuts, dairy, brazil nut, cashew, hazelnut, almond, sulphites

menu is subject to seasonality and change