



## *Chef's Table*

*€60 Dinner, Demo and Drink*  
*Dinner B&B €100.*

*Starter*    Ardsallagh Goat's Cheese Tartlet with Onion Marmalade, Red Pepper Essence and Barnabrow Salad Leaves  
or  
Duo of Melon with Grapefruit Sorbet, Lime Syrup, Strawberries

*Soup*            Barnabrow Garden Vegetable Soup with Garden Herb Pesto

*Mains*            Roast Sirloin of O'Connells Beef with ragout of Ballyhoura Mushrooms and confit shallots, truffle mash and red wine jus  
or  
Panfried Sea Bass with Sicilian Style Cauliflower, Soft Potato Puree and Port Reduction

*Dessert*            Vanilla Creme Brulee with Shortbread and Raspberries

**Tea or Coffee**

*Watch our Head Chef Stuart Bowes prepare your food in the kitchen of the Main House while you sip sparkling wine and sample some canapés.  
Afterwards eat dinner in our private dining room warmed by log fires.*