



Early Bird Celebrations

3 Courses €32

4pm - 7pm

Starters

Oak Smoked Salmon with Roasted Garden Beetroot, Caper Dressing, Poppy Seed Dorito
Clonakilty Black Pudding Salad with Crispy Potatoes, Feta, Apple, Semi-Dried Tomato Dressing
Whipped Ardsallagh Goats' Cheese with Confit Red Onion and Hazelnut Dressing
Soup – Potato and Leek, Herb Oil, Almonds

Mains

Roast Sirloin of O'Connell's Beef with a Ragu of Ballyhoura Mushrooms and Confit Shallots, Red Wine Jus.
Baked Fillet of Sea Bass with Soft Potato Puree, Caponata Vegetables, Pine Nuts, Basil
Baked Chicken Supreme with Mousseline Potato, Root Vegetables, Lentils, Madeira
Roast Butternut Squash, Shallots, feta, pine nuts, spinach, tomato dressing

Desserts

Chocolate Marquise with Berry Coulis and Honeycomb
Baked Vanilla Cheesecake with Berry Compote and Lime Sorbet
Iced Parfait of Sea Salt and Caramel with Marshmallows and Raspberry Sauce
Selection of Ice Cream and Sorbet

**Bewley's Coffee or Barry's Tea with Petit Fours
Americano or Espresso €2 Supplement
Specialty Teas €1 Supplement**