



Celebratory Lunches

3 Course Lunch €30

Starters

Oak Smoked Salmon Rillette, Mint, Lime, Caper Dressing, Melba Toast

Clonakilty Black Pudding Salad with Crispy Potatoes, Feta, Green Apple, Semi-Dried Tomato Dressing

Soup – Vegetable and Rosemary, Garden Herb Oil

Mains

Roast Sirloin of O'Connell's Irish Beef, Carrots and Swede Puree, Confit Red Onion, Red Wine Jus

Baked Fillet of Atlantic Hake with Ratatouille, Smoked Paprika Sauce, Port Reduction

Pithivier of Sweet Potato, Spinach, Feta with Tender Cabbage, Tomato and Lemongrass Sauce

Desserts

Iced Parfait of Sea Salt and Caramel with Marshmallows and Raspberry Sauce

Chocolate Marquise with Honey Spiced Orange and Crystalized Nuts

Selection of Ice Cream and Sorbet

Barry's Tea / Bewley's Coffee