



Munster Room Dinner Menu

Amuse Bouche

Starters

Soup De Jour ^(7, 9)

Accompany Garnish

Scallops ^(3,7,8,12,14)

Chicken Sausage, Pear, Hazelnut, Celeriac

Goats Bridge Trout ^(3, 4, 7, 9)

Crab, Apple, Buttermilk, Caviar

Quail Spatchcock ^(3, 7, 12)

Artichoke, Cep, Truffle Egg, Golden Raisin Jus

Tomato ^(7,12,V)

Consommé, Parmesan, Olive, Goats Cheese, Salsa Verde

Sorbet or Garden Salad

Mains

Silverhill Duck Breast ^(7,9,12)

Roasted, White Turnip, Broad Beans, Baby Courgettes, Pickled Cherry

Free Range Pork ^(7,9,12)

Loin, Belly, Apple & Rosemary, Leek, Asparagus

Fillet of Beef ^(1, 7, 9,12)

Carrot, Watercress, Onion & Ale, Beef Cheek Pie

Monkfish ^(2,4,7,12,14)

Marsh Samphire, Chard, Capers, Prawn Velouté

Pithivier ^(1,7,9,10)

Mushroom, Celeriac Risotto, Smoked Gubeen, Pickled Mushrooms

Dessert

Blackberry Parfait ^(1,3,7,8)

Poached Blackberries, Pistachio Cake, Velvet Cloud, Walnut

Chocolate Delice ^(3,7,8)

Salted Caramel, Strawberry Crumble, Poppyseed Ice Cream

Crème Brulee ⁽³⁾

Vanilla Flavoured with Summer Berries, Meringue and Raspberry Sorbet

Panna Cotta ^(1, 7)

Honeycomb, Yuzu, Purple Plum, Raspberry Sorbet

Selection of Irish Cheeses ^(1,7,8)

Homemade Crackers, Grapes, Quince

€65 Per Person



*GFOA: Gluten Free Options Available, Please Advise Server

Allergens: 1. Cereals Containing Gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soy Beans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs.