

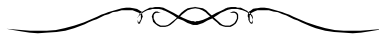
Sample Discovery Menu

Homemade garden vegetable soup enriched with dairy cream and rye bread croutons

Smooth chicken liver parfait presented on mesculin leaves, spiced plum chutney and crisp melba points

Trio of Galia Cantalope and Watermelon garnished with seasonal fruit and wild berry comopte

A light classical Caesar salad tossed with fresh parmesan and crunchy croutons, marinated chicken and bacon bits



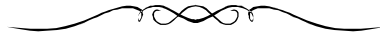
Fillet of "Tuskar Rock" codling panfried in a citrus dillweed butter and rested on a bed of creamed organic leeks, cherry tomato and coriander salsa dressing

Cannon of SlaneyValley pork fillet wrapped in beechwood smoked ham and lightly pan roasted, carved on a root vegetable champ, cider braised apple chutney, sloe gin jus

Supreme of "Shellumsrath" cornfed chicken, stuffed with feta cheese and sundried vine tomatoes, baked in a rosemary oil and finished by a sweet madeira glaze

Whole sirloin of mature "Meadow Sweet" Angus beef roasted with garlic cloves and rosemary oil and carved on a leek potato champ, red wine glaze

Homemade raviolis of farmhouse cream cheese and baby spinach leaves, slow poached in a parmesan broth with butternut squash and basil pesto oil dressing



A warm chocolate brownie topped with honeycomb ice cream and baileys anglaise

Tropical mango & mascarpone cheesecake on a crumble biscuit base with a tropical fruit salsa

Stack of vanilla scented profiteroles, dressed with a chocolate fondant sauce and a scattering of strawberries

Chef's selection of ice cream nestled in a delicate tuille basket with a duo of exotic fruit coulis



2 course €24.50

3 course €29.50