



Starters

Smoked Chicken Caesar Salad, Crisp Bacon Parmesan Galette & Croutons

Traditional Burren Smokehouse Smoked Salmon, Onions, Capers & a Lemon Vinaigrette

Dingle Bay White Crab & Potato Salad,
Avocado, Scallions, Tomato Salsa & Chive Dressing

Warm St. Tola's Goat's Cheese Tartlet, Red Onion Salsa, Red Currant Dressing, Tarragon Pesto

Tian of Burren Smokehouse Smoked Salmon, White Crab Meat,
Crème Fraiche, Micro Green Salad

Confit of Pork Belly, Onion Marmalade, Vegetable Remoulade, Port Sauce

Ham Hock Terrine, wrapped in Baby Leeks, Diced Carrot & Asparagus,
Balsamic Reduction, Pea Shoots

Feuillete of Organic Chicken & Wild Mushrooms,
Parmesan & Basil Veloute, Crisp Cured Ham

Assiette of Melon Rose, Kirsch Flavoured Strawberries, Balsamic Glaze

Chargrilled Vegetable Tian with Black Olives Tapenade,
Bruschetta, Buffalo Mozzarella, Basil Pesto

Kenmare Bay Local Fish & Shellfish Platter, Classic Chilli Sauce Vierge

Marinated Burren Smokehouse Smoked Salmon Gravlax,
Seasonal Slaw, Lemon & Mustard Cream

Seared Scallops with Parsnip Puree, Corn Beef & Parsley Mash, Madeira Jus

Chilled Chicken Liver Parfait, Cumberland Sauce,
Garlic Croutes, Pea Shoots & Frisee Lettuce

#WeBringMoreToTheTable