

# Truffle Honey

## **Appetisers**

### **Scallops**

Scallops, Sneem black pudding, cauliflower, curry oil

### **Native Blue Lobster Tail**

Blue lobster with baby potato, toasted almond curry dressing, red pepper

### **Quail**

Roasted quail with fig, black cherry, foie gras in brick pastry

### **Goat Cheese**

Fivemiletown goats cheese with baby beetroot, pecan, sourdough, aged balsamic

### **Tomato Salad**

Heirloom tomato, Macroom buffalo mozzarella, black olive, basil and green apple

### **Pork**

Andarl Farm pork belly, prawn, carrot, Sheeps Yoghurt

### **Summer Pea Soup**

With crispy ham croquettes

### **Cauliflower**

Textures of cauliflower, golden raisins, toasted almonds, curry oil



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## Dessert

### **Strawberries and White Chocolate**

Fresh strawberries, pistachio and olive oil cake, pistachio ice cream, white chocolate mousse

### **Mango and passionfruit Eton mess**

Soft meringue, Chantilly, coconut, passion fruit, pineapple and toasted almonds

### **Crème Brûlée**

Milk chocolate, Shortbread

### **Chocolate and Hazelnut Tart**

Hazelnut pralines, milk chocolate mousse with vanilla ice cream

### **Cheesecake**

Baked vanilla cheesecake, Summer berries

### **Raspberry Soufflé**

(supplement €5pp and max 10pax)

Raspberry soufflé, crème Anglaise and coconut sorbet

## Add-ons

### **Canape**

A selection of Canapes to enjoy with your pre-dinner drinks (€15 per person)

### **Irish Liqueur Coffee**

Choose from Baileys or Irish Coffee with cream

Decaf and vegan options available (€9 per person)

### **Cheese**

Selection of local artisan cheeses, preserves, fruits and biscuits (€15 per person)

