

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

Truffle Honey

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

Creme Brulee

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)

