

ON YOUR COMMUNION DAY LUNCH MENU

Roast Celeriac Soup, Parmesan Toast, Tarragon Oil

*Texture of Bluebell Falls Goat Cheese, Pistachio, Beetroot Meringue,
Riesling and Vanilla Gel (c)*

Local Ballinwillin Wild Boar Bon Bon, Wild Garlic Aioli, Roast Hazelnut and Rhubarb Gel

*West Cork Dressed Crab, Celery, Mango and Radicchio Salsa, Pickled Radish, Yuzu Vinaigrette,
Feuille de Brick Crisp*

*Super Food Salad, Quinoa, Organic Cranberries, Sunflower Seeds, Marinated Feta,
Tossed in an Apple Cider Dressing*

*24 Hours Braised Beef, Tarragon Doughnut, Shallot Jam, Celeriac Puree,
Wilted Local Kale, Pink Pepper and Jameson Whiskey Jus*

*Pan Seared Fillet of Wild Atlantic Hake, Broccoli Textures, Saffron Potato,
Black Garlic Emulsion, Lemongrass Beurre Blanc*

*Twice Cooked Pork Belly, Prawn Arancini, Confit Heirloom Carrot,
Miso Glazed Apple, Pickled Ginger Jus*

*Orzo Pasta, Charred Onion Broth, Local Macroom Buffalo Ricotta,
Dehydrated Heirloom Tomato, Kale Pesto*

*Supreme of Irish Chicken, Sorrel Polenta Cake, Butternut and Cumin Puree,
Gubbeen Chorizo Crumb, Red Pepper Romesco Sauce*

Chocolate Cremeux, Griotte Cherry, Macadamia Nut Brittle, Chocolate & Almond Teuille

Iced Baileys, Liquor Parfait, Mocha syrup, Pistachio Dust

Madagascar Vanilla Bean Cheesecake, Raspberry textures, Pomegranate & Mint Sauce

Rhubarb and Custard Verine Ginger Flavours, Cassis Gel

Passionfruit Eton Mess, Lemon Curd