



**Dinner Menu €55pp**

Soup of the day

Jameson free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney

Panzanella salad, vine tomatoes, Ardsallagh feta cheese, garlic croutons, sherry vinegar dressing

Garlic and chilli prawns pil-pil, crusty bread

Thai fish cakes, pickle salad, chilli and lime mayo

Glazed smoked bacon, crispy hen egg, sweet mustard dressing, tomato salsa

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Jameson marinated featherblade of beef, medley of carrots, peas, cauliflower and pearl onions,  
seasonal potato, honey and thyme jus

Baked cod with a spinach crust, chorizo, potato and vegetable hash, saffron cream sauce

Courgette and sundried tomato risotto, Ardsallagh goat's feta, toasted hazelnuts

Confit duck leg, apple, pomegranate and gem lettuce salad, seasonal potatoes, peanut and oriental  
dressing

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Lemon pot with brown sugar meringue, shortbread biscuit

Banana and salted peanut parfait, toffee sauce

White chocolate and cranberry bread and butter pudding, crème anglaise, vanilla ice cream

Baldwin's Jameson ice cream, chocolate sauce, honeycomb

Royal chocolate mousse, macerated strawberries, chocolate crumb, cream

Tea/coffee