**Dinner Menu €60pp**

Soup of the day

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

Warm goat's cheese tartlet, red onion jam, mixed nut and cranberry crust

Tempura prawns, chilli and lime mayo

Beef and caramelised onion croquettes, celeriac remoulade, smoked cheddar

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Jameson marinated featherblade of beef, glazed carrot, cauliflower puree, broccoli, seasonal potato, honey and thyme jus

Baked hake, roast butternut squash, tenderstem broccolli, seasonal potatoes, salsa verde, white wine cream sauce

Roast butternut squash and mushroom risotto, Ardsallagh goat's feta, toasted hazelnuts

Confit leg of duck, braised apple and red cabbage, creamed potato, honey and thyme jus

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Traditional sherry trifle, flaked almonds

Apple and mixed berry crumble, vanilla ice cream

Royal chocolate mousse, honeycomb, cream

Baldwin's Jameson ice cream, chocolate sauce, honeycomb

Irish coffee cheescake

Tea/coffee