

# Set Dinner Menu



## -Starters-

### **Today's Homemade Soup**

Hugo's treacle bread, homemade mungo murphy's seaweed butter

### **Whipped St.Tola Goat's Cheese**

glazed Irish heritage carrots, pickled carrots, hazelnuts, spiced filo de brick

### **Howth Smoked Salmon**

pea purée, dressed peas, pearl onions

## -Mains-

### **Prime Irish Hereford Striploin of Beef**

crispy potato terrine, king oyster mushroom, spinach, pedro ximenez jus

### **Lemon and Thyme Ring Farm Chicken Breast**

slow cooked chicken leg croquette, asparagus, broad beans, chicken and kombu jus

### **Baked Fillet of Cod**

cockles and mussels, courgettes, salt baked baby potatoes, white wine cream

### **Wild Garlic and Butternut Squash Risotto**

fermented black garlic, aged parmesan, pickled pearl onions, wild garlic and ricotta

## -Desserts-

### **Buttermilk Panna Cotta**

Raspberry jelly, shortbread biscuit

### **Carrot Cake**

cream cheese frosting, caramelised walnut crumbs, clementine Ice Cream

### **Warm Toffee Cake**

caramelised banana, vanilla ice cream, butterscotch