

# FAITHLEGG



## **Private Dining Menus 2019**

Autumn / Winter Menu

€55 per person

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### **Our Award-Winning Pan Seared Scallops**

Apple, Black Pudding, Local Cider & Mustard Vinaigrette

### **Duck and Carrot Rillettes**

Watermelon and Ginger Sambal, Blaa Crisps

### **Ardsallagh Goats Cheese Mousse**

Cranberry Dust, Saffron and Irish Coffee Tuille

### **Roast Celeriac and Apple Soup**

White Truffle Oil

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### **Assiette of Pork**

Caramelised Pork Belly, Smoked Bacon, Pork Fillet,  
Apricot and Pork Sausage Roll, Bulmer's Jus

### **Pan Fried Turbot Filet in Seaweed**

Butter Beans & Petit Pois, Parmesan Butter and Sweet Potato

### **Chargrilled Fillet of Irish Beef**

Potato Fondant, Horseradish and Shallot Puree,  
Shallot Tartin and Bone Marrow Jus

### **Chargrilled Polenta Cake of Pinenuts and Currants**

A Lemon Thyme Cream with Spinach, Artichoke and Sundried Tomatoes

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### **Irish Farmhouse Cheeseboard**

Selection of Irish Artisan Cheeses, Quince Paste

### **Muldoon's Whiskey and Dark Chocolate Tart**

White Chocolate Ice Cream and fresh Raspberries

### **Lemon and Polenta Cake**

Vanilla Poached Pears and local Honeyed Yogurt

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### **Freshly Filtered Coffee or Tea**

**Handmade Petit Fours**