

FAITHLEGG



Private Dining Menus 2019

Spring / Summer Menu

€55.00 per person

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Our Award-Winning Pan Seared Scallops

Apple, Black Pudding, Local Cider & Mustard Vinaigrette

Braised Chicken and Butternut Tartlet

Caramelized Onions, Pickled Mushrooms and Rocket Dressing

Salad of Grilled Figs and Pecan

Rocket and a Mascarpone and Vanilla Citrus Dressing

White Leek and Asparagus Soup

Wild Garlic Oil

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Rack of Spring Lamb

Fondant Potato, Pea Puree and Rosemary Jus

Chargrilled Fillet of Irish Beef

Horseradish and Shallot Puree, Shallot Tartin, Bone Marrow Jus

Hake Filet, House Smoked Mussels

Samphire and Baby Potato Cream

Fresh Pasta in a Sweet Pepper Cream

Snow Peas, Aubergine, Scallion Basil and Smoked Tomato Pesto

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Irish Farmhouse Cheeseboard

Selection of Irish Artisan Cheeses, Quince Paste

Sweet Taste of Strawberries

Dark Chocolate & Basil Mousse with Coffee Tuille

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Freshly Filtered Coffee or Tea

Handmade Petit Fours