

FAITHLEGG



NEW YEARS EVE MENU

Cured local trout caviar with crispy skin

Quail breast stuffed with a pistachio and prune
with cranberry jus and compressed pear

Kilmore Quay Scallops with Black Pudding Dust,
Watercress Cream

Meadow field Farm Goat's Cheese, Cranberries, Pine Nuts
and Mooncoin Beetroot

Celeriac and parsnip soup white truffle foam
or
Rosemary Infused Faithlegg Gin Sorbet

Aged Black Angus fillet of Irish beef, feather blade croquette,
balsamic shallot, pommes Anna and a Madeira jus

Venison loin, quince, roast salsify, kale, and fondant potato

Pan fried turbot, leeks, carrots with a caper & dillisk butter

Vegan nut and winter root vegetable roast with a spicy cream
cheese and roasted butter nut squash puree

Cheese plate of Irish cheeses and brown bread crackers
or
A Sweet Taste of Faithlegg

Petit fours
Tea & Coffee

