

FAITHLEGG



Graduation Menu

€29.95pp

Starters

Cream of Roast Carrot and Coriander Soup (V)

beetroot crème fraîche

Faithlegg Country House Terrine of Pork, Apricot and Pistachio

homemade pear & tomato chutney and sour dough bread

Crispy Duck Croquettes

apple & vanilla jam and walnut mayonnaise

House Salad of Pomegranate, Cashel Blue Cheese and Pear (V)

golden raisins, almonds and wholegrain mustard vinaigrette

Main Courses

Thyme Roasted Sirloin of Irish Beef

carrot puree braised shallots and natural jus

Dunmore East Cod

shellfish, kale and baby potatoes broth

Sweet Potato and Butternut Squash (V)

slow roasted tomatoes, balsamic glaze and Toons Bridge mozzarella

Irish Chicken Supreme

foie gras & spinach stuffing, potato gnocchi and black garlic cream

Desserts

Double Chocolate and Pine Nut Mousse

raspberry compote and a coffee tuile

Sticky Toffee pudding

rum & raisin ice cream and salted caramel sauce

Baked Apple Strudel

with cinnamon and vanilla pod ice cream

House Brulee

with homemade shortbread biscuits