

FAITHLEGG



A Taste of Faithlegg Menu
Saturday 15th February
€65pp

Kilmore Quay Scallop, Hazelnut & Lime Butter, Watercress Cream

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Megrim Sole with a Cockle & Mussel Butter
or
Smoked Skeaghanore Duck Breast with Local Goats' Cheese Curd,
Burnt Onion, Beetroot Jelly

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Pea and Wild Garlic Soup
or
Blackcurrant Sorbet, Crème De Cassis

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A Taste of Comeragh Mountain Lamb
with Glazed Carrots, Pea, White Onion Mousseline, Fondant Potato
or
Poached Fillet of North Atlantic Turbot
served with Tempura Dublin Bay Prawns,
Foraged Seaweed, Samphire, Roasted Cauliflower

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Dark Chocolate Mousse, Praline Nuts, Freeze Dried Rhubarb
with Gallwey's Gin & Rosemary Infused Sorbet

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Durrus Cheese with Faithlegg Honey,
Quince Paste, Sourdough Crackers, Grapes

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Freshly Brewed Barry's Tea, Coffee House Lane Coffee,
Faithlegg Handmade Petit Fours

Wine pairing available on the night for €20pp