

# FAITHLEGG



## Table d 'Hôte Menu

**2 Course €32per person/ 3 Course €39per person**

### Starters

#### **Cream of Roasted Butternut Squash Soup (V)**

With Coconut Cream

#### **Rings Farm Chicken and Pork Terrine**

Fig and Date Puree, Smoked Celeriac and Toasted Granola

#### **Ardsallagh Goats Cheese Parfait**

Pinenuts, Saffron, Pickled Pear, Brioche Crouton

#### **Wild Wexford Mushroom**

In a Parmesan Cream, Pasta and Crushed Hazelnuts

#### **Waterford's' Thin Gin Cured Salmon**

With Crab Meat, Pink Grapefruit and Avocado Puree

### Main Courses

#### **Wild Mushroom and Butternut Squash Gnocchi (V)**

Served in a Baby Spinach and Black Garlic Cream with Crushed Walnuts

#### **Seared Duck Breast and Heart**

Pickled Red Cabbage, Celeriac and Beetroot, & Orange and Plum Jus

#### **A Taste of Grannagh Pork**

Of Seared Fillet, Caramelised Belly and Apricot Sausage Roll, Crispy Smoked Bacon

Served with Sauerkraut, Black Pepper Crusted Turnip and a Cider Jus

#### **Chargrilled Fillet of Irish Black Angus Beef (€8 Supplement)**

Potato Fondant, Braised Beef Croquette, Baby Spinach and Bone Marrow Jus

#### **Pan Fried Fillet of Wild Hake**

Served with Mussel Meat, In a Smoked Samphire & Pearl Onion Sauce

### Desserts

#### **Fresh Raspberry and Praline Parfait**

Served with a Carmel Sauce & Meringue Shards

#### **Glazed Orange and Lemon Balm Tart**

With Vanilla Pod Ice Cream

#### **Dark Chocolate Cake**

Candied Garden Fennel and Raspberry Sorbet

#### **Irish Farmhouse Cheeseboard**

Selection of Irish Artisan Cheeses, Quince Paste

#### **Selection of Home Made Ice Cream and Sorbet**

Served in a Brandy Snap Basket

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## A La 'Carte Menu

### Starters

**Cream of Roasted Butternut Squash Soup €9.50 (V)**

With Coconut Cream

**Pan Seared Scallops with Twice Cooked Pork Belly €14**

Black Pudding Dust, Green Apple Puree

**Ardsallagh Goats Cheese Parfait €11**

Pinenuts, Saffron, Pickled Pear, Brioche Crouton

**Wild Wexford Mushroom €11.50**

In a Parmesan Cream, Pasta and Crushed Hazelnuts

**Rings Farm Chicken and Pork Terrine €12**

Fig and Date Puree, Smoked Celeriac and toasted Granola

**Waterford's' Thin Gin Cured Salmon €11.50**

With Crab Meat, Pink Grapefruit and Avocado Puree

### Main Courses

**Hand Made Gnocchi with Wild Mushroom and Butternut Squash €21.50 (V)**

Served in a Baby Spinach and Black Garlic Cream with Crushed Walnuts

**Seared Skeaghanore Duck Breast and Heart €25.50**

Spring Cabbage, Pickled Garlic Scapes & Our Orange and Plum Jus

**A Taste of Grannagh Pork €29**

Of Seared Fillet, Caramelised Belly and Apricot Sausage Roll, Crispy Smoked Bacon

Served with Sauerkraut, Black Pepper Crusted Turnip and a Cider Jus

**Fillet of Wild Monkfish €29.50**

Wrapped in Serrano Ham, Served with Roasted Cauliflower, and a Fennel and Sundried Tomato Salad

**Chargrilled Fillet of Irish Black Angus Beef €30**

Potato Fondant, Braised Beef Croquette, Baby Spinach and Bone Marrow Jus

**Pan Fried Fillet of Wild Hake €27.50**

Served with Mussel Meat, In a Smoked Samphire & Pearl Onion Sauce

