

FAITHLEGG



Table d 'Hôte Menu

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 (€9 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

FAITHLEGG



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

