



Starters

CHICKEN LIVER PARFAIT, SMOKED BACON BRIOCHE, APPLE
WATERCRESS, ONION MARMALADE

DOONBEG CRAB, AVOCADO MOUSSE, CITRUS AND FENNEL SALAD,
CUCUMBER AND LIME SORBET **SUPPLEMENT APPLIED**

COLD SMOKED SALMON, HORSERADISH, SALAD OF SUMMER PEAS, BROAD BEANS, PEA
SHOOTS

CONFIT OF CHICKEN & BACON TERRINE, DATE AND WALNUT TOAST,
PICCALILLI AND CARROT SALAD

RED CLIFF LODGE SEASONAL SOUP

(V) ST. TOLAS GOATS CHEESE MOUSSE, CHICORY, PEAR
PICKLED AND ROASTED BEETROOT, HAZELNUT BRITTLE



Main Courses

ROASTED SUPREME OF CHICKEN, SALT BAKED CELERIAC, BRAISED CELERY, BACON CREAM

SLOW COOKED PORK BELLY, CARROT PURÉE, CARROT AND CORIANDER, SLOW BRAISED RED CABBAGE, CIDER JÜS

PAN-SEARED COD, BASIL GEL, HERITAGE TOMATO AND FENNEL SALAD, BLACK OLIVE OIL

DRY AGED SIRLOIN, DAUPHINE POTATO, BRAISED OXTAIL, RED WINE GARLIC, CRISPY BUTTERMILK ONIONS

SUPPLEMENT / NOT SUITABLE FOR LARGE GROUPS

BRAISED BEEF, LEEK COULIS, BUTTERED BABY LEEK, SALT BAKED TURNIP **SUITABLE FOR LARGE GROUPS**

(V) ASPARAGUS TEMPURA, ASIAN STYLE SLAW, TOASTED PEANUT, KAFFIR LIME, SOY DRESSING

PAN- SEARED SALMON, CONFIT POTATO, LONG STEM BROCCOLI, BABY LEEK, HONEY
AND MUSTARD HOLLANDAISE

MAIN COURSES SERVED WITH SELECTION OF SEASONAL VEGETABLES & POTATOES



DESSERTS

(PLEASE SELECT ONE DESSERT)

CHOCOLATE AND BLACKBERRY GANACHE, WHITE CHOCOLATE MOUSSE, HAZELNUT
CRÉMEUX

CARAMELISED LEMON TART, RASPBERRIES, MERINGUE, CRÈME CHANTILLY

SELECTION OF ICE-CREAM AND SORBET

ORANGE AND ROSE POACHED RHUBARB, PISTACHIO CAKE, VANILLA CUSTARD

STRAWBERRY TART, BLACKBERRY AND PISTACHIO CANNELLONI
RASPBERRY AND YOGURT SORBET

PEANUT PARFAIT, HAZELNUT AND CHOCOLATE GANACHE, SALTED CARAMEL SAUCE,
PEANUT BRITTLE

FRESHLY BREWED TEA OR COFFEE