



Starters

Markree Seafood Chowder

King prawns, salmon, cod, clams & mussels, homemade brown bread

Beetroot & Vodka Cured Salmon GF

Crabmeat & dill, quail egg, samphire, Goatsbridge Farm trout caviar, passion fruit gel

Home Smoked Chicken, Pancetta, Apricot & Pistachio Terrine GF

Spiced saffron pear, apple black butter, apricot compote

Crispy Asian Spiced Beef

Marinated beef strips, baby gem, Asian slaw, chilli, peanuts, cucumber
toasted sesame seeds, garlic, coriander & soy sauce dressing

Buffalo Mozzarella & Roast Beetroot V, GF

Heirloom tomatoes, tomato sponge, beetroot puree

Crispy Cajun Chicken Escalope

Baby leaf, pineapple, crispy chickpeas, coriander, tamarind dressing



Main Course

Grilled Irish Black Angus Beef Fillet & Slow Braised Featherblade GF

Pave potato, Garryhinch wild mushrooms, parsnip & horseradish puree
brandy & green peppercorn sauce

Rosemary & Garlic Marinated Lamb Rump GF

Ratatouille, fondant potato, tomato & mint salsa, roast garlic & rosemary sauce

Grilled Orange & Pepper spiced Sea Bass

Kataifi king prawn, Caramelised onion, capers & lemon,
shaved fennel, tomato & saffron sauce

Roast Irish Pork Fillet

Mixed bean, pork belly & Gubbeen chorizo sausage cassoulet
Irish black butter, grain mustard cream sauce

Roast Irish Chicken Supreme, Mozzarella, Sundried Tomato & Pesto Stuffing

Smoked bacon tartlet, celeriac remoulade, thyme sauce

Baked Sweet Potato & Succotash V

Mixed beans, sweetcorn, pepper and cherry tomato stew
Soured cream, chilli tortilla crisps



Dessert

Chocolate & Peanut Brownie

Dark chocolate ganache, caramel popcorn
rice krispie clusters, crushed peanuts
salted caramel ice cream

Steamed Strawberry Jam Pudding

Vanilla custard, whipped cream, poached strawberries & compote, vanilla ice cream

Apple Upside Down Cake

Bischoff biscuit crumble, honeycomb, whipped cream
berry gel, vanilla ice cream

Matcha Eton Mess *GF, Vegan available*

Meringue, matcha Chantilly cream, mango coulis passionfruit seeds, lemon sorbet

Selection of Irish Cheeses

Tomato chutney, truffle honey, fruits, nuts, pesto butter Peter's Yard crispbread crackers

Tea & Coffee

Petit fours (includes nuts)

PLEASE NOTE, THIS IS A SAMPLE DINNER MENU ONLY

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES, PLEASE SPEAK
TO A MEMBER OF OUR TEAM WHO WILL BE HAPPY TO ASSIST YOU.