

## **STARTERS**

### **Seafield's Homemade Daily Soup (v)**

Wexford Cream and Herbal Croustade

### **Jumbo Lump Crab Cake (h)**

Crisp Smoked Pancetta, Golden Brioche and Celeriac Remoulade

### **Warm Irish Gortnamona Goats' Cheese Salad (v)**

Cullen's Field Greens, Roasted Beets, 10 yr. Old Sherry & Walnut Vinaigrette

### **Oak Smoked Irish Salmon**

Warm Black Winter Truffle Potato Bellini's, Celeriac Remoulade

### **Jumbo Garlic Butter Poached Black Tiger Prawns**

Marinated Baby Courgettes and Oven Cured Cherry Tomatoes

### **Crisp Caesar Salad**

With Warm Smoked Wexford Chicken & Pancetta  
or Dublin Bay Prawn Brochette

### **Rustic Wild Boar and Jameson Terrine**

Pumpkin and Apple Mustard, Toasted Brioche and Rocket

### **Duet of Foie Gras**

Seared Medallion with Spiced Brambly Apple Marmalade,  
Terrine with Poached Quince and Mulled Wine Reduction

## **MAIN COURSES**

### **Garlic Basted Prime Angus Fillet of Beef**

Baby Potato and Leek Tartlet, Baby Spinach and Cabernet Jus

### **Pan Roasted 12oz Prime Hereford Sirloin**

Pont Neuf Potatoes, Wild Mushrooms, Organic Vine Tomatoes & Cabernet Jus

### **Slaney Valley Lamb Rack**

Colcannon Mash, Fennel and Bellei Onions, Cabernet Jus

### **Pistachio Crusted Breast of Barbarie Duck**

Roasted Black Mission Figs, Organic Sweet Potato Puree & Fine Beans

### **Pan Roasted Corn Fed Wexford Chicken Breast**

Truffle Mashed Potato, Sautéed Mushroom and Broad Bean Ragout

### **Thyme Roasted Medallion of Cod**

Seafood Risotto, Pea Puree and a Dublin Bay Prawn Bisque Sauce

### **Pan Seared Seabass**

Black Truffle & Crab Mashed Potatoes with Fine Beans

### **Double Fillet of Monkfish Roasted on the Bone**

Sautéed Baby Spinach, Winter Vegetables and a Osso Bucco Ravioli

### **Pan Roasted Wild Pheasant Breasts**

Stuffed with Foie Gras, Wild Mushrooms and Roasted Chestnuts  
served with Apple Braised Cabbage and Sautéed Potatoes

### **Wild Mushroom Gnocchi and Marinated Tofu (V)**

Sun Dried Tomatoes, Marinated Bellei Onions and Courgette Tapenade

### **Diver Harvested Sea Scallops**

Winter Spiced Pumpkin Puree and Brambly Apples with a Calvados Sauce  
Served with Sea-Salt Roasted Baby Potatoes

PLEASE INFORM OUR WAITING STAFF OF ANY FOOD ALLERGIES

## **DESSERTS**

**Hot Chocolate Fondant** with a White Chocolate and Chilli Ice-Cream

**Lemon Tart**, Raspberry Sorbet, Winterberry Coulis

**Crème Caramel** with Winterberry Compote

**Sticky Toffee Pudding** served warm with Butterscotch Sauce

**Artisan Farmhouse Cheese** with Biscuits

**Selection of Ice Creams**, served in a Tuile Basket

**Cinnamon Parfait** with Mulled Wine Poached Pear

**Tea/Coffee**

Ryan Stern  
Head Chef

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