

***Rathsallagh House- Sample Dinner Menu
Winter 2024 / 2025***

Starters

Soup (1,7)

Baked potato & Leek garnished with diced potato & leeks

Venison (1,3,9,10)

Tartar, anchovy salt, celery, yesterday's bread

Beetroot (1,7,8,)

St Tolas goats' cheese, cep granola, white truffle, macadamia nuts

Scallop (2,4,9,12)

Hand-picked, fennel jam, broad beans, champagne sauce

Quail (1,3,7,8,12)

Breast & leg, poached apricot, almond puree, salsify, marjoram jus

Main Course

Beef (1,3,7,12)

Dextor fillet, roasted carrot, parsnip, braised shoulder, parsley, beef jus

Halibut (2,4,7,12)

Crushed peas, baked celeriac, brown shrimp, langoustine bisque

Cod (1,4, 7, 12)

Tandoori gnocchi, purple tender stem, fennel, beurre Blanc

Pheasant (3,7,12)

Breast, leg, red cabbage, sprouts, artichoke, game jus

Pithivier (1,3,7,12)

Cannelloni beans, roasted asparagus, parsley velouté

Dessert

Tart (1,3,7)

Lemon, sour cherry sorbet, honeycomb

Fondant *please allow 8 mins to cook* (1,3,7)

Chocolate, blackberries, crème fraiche

Set cream (1,3,7)

Rathsallagh apples, poached plums, spiced syrup

Choux (1,3,7,8)

Bun, Hazelnut mousse, toffee, walnut snap

Cheese (1, 3, 7, 8, 12)

Wicklów brie, Cashel blue,

Smoked Gubbeen, fig jam, walnuts, celery

1. Cereals Containing Gluten

***2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybean, 7milk, 8 Nuts, 9, celery, 10 Mustard,
11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs,***