**Choose from**

Local Grantstown Tomato Soup, Basil Crème Fraiche

Crunchy Caesar Salad, Parmesan Shavings, Black Olive Bread Croutons

Croquette & Springroll of fresh Irish Goats Cheese

Fig & Honey Purée, Caramelized Pecans, Balsamic Reduction, Baby Leaves

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 Roast Leg of Summer Lamb, Coco Beans,

New Season Cabbage, Confit of Garlic, Rosemary Jus

Roast Free Range Irish Chicken

Foie Gras Flan, Beetroot & Red Onion Relish, Double Poultry Jus,

Jerusalem Artichoke Purée

Baked Dunmore East Haddock, Melted Organic Leeks, Langoustine Bisque Sauce

Vegetarian Option: Green Lentil Pie, Mushroom Duxelle, Mashed Potato Crust with Truffle Oil, Baby Leaves

*All Main Courses are accompanied by Potato and Vegetable of the Day*

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Classic Creme Brulée

or

 French Apple Tart, Almond Cream, Vanilla Ice Cream