

Sample Menus

Dinner Menu

Starters

Vanilla Vodka Cured C.I. Organic Salmon

Yuzu Vinaigrette, Pickled Carrot & Enoki Mushroom, Marinated Spinach, Dill Oil

Clogherhead Prawns in Kataifi Pastry

Red Onion Compote, Mango Mayonnaise, Salted Rucola

Marinated Kale Salad

St. Tola Organic Goats Cheese, Apple, Maple Sesame Cashew Nuts, Pickled Pearl Onion, Pancetta

Anise Orange Cured Thornhill Duck Leg Confit

Curried Puy Lentils, Vegetable Brunoise, Spiced Sweet Potato

Middles

Jelly of Sea Buckthorn, Grand Marnier & Orange

Glenisk Organic Natural Yoghurt

Soup of the Day

VM Breads

VM

Main Courses

Marinated Breast of Manor Farm Chicken

Celeriac & Butternut Squash in Sherry Vinegar Jus, Crushed Jerusalem Artichoke, Kale

C.I. Organic Salmon, Chermoula Rub

Baba Ganoush, Picked Herb, Crispy Shallot & Caper Salad

Salt Fried John Stone Sirloin Steak

Red Onion Mustard Seed Compote, Crozier Bleu Gratin

Finnebrogue Venison Loin

Prune, Beetroot & Cognac Puree, Savoury Crumb, Spiced Juniper Vinaigrette

Celeriac & Beetroot

Remoulade, Roast Beetroot, Pressed Celeriac, Caraway Tuille, Spiced Walnut Crumble

VM

Dessert Menu

Raspberry & Almond Mille Feuille

Vanilla Bean Mascarpone Cream

Valrhona Chocolate & Rum Torte

Cherry & Vanilla Meringue, Raspberry Ripple Ice Cream, Hazelnut Sponge

Irish Cheese Board, Compote of Apricot,

Date & Organic Blueberries

*Crozier Bleu, Knockdrinna Gold Semi-Hard Goat's Cheese,
O'Brien's Aged Cheddar, St. Killian Brie*

Vanilla Bean Crème Brûlée

Lavender Biscuit, Blackberry Sorbet, Compressed Apple

Tasting Plate of VM Ice Cream & Sorbet

Almond Tuille

Tea or Coffee

Petit Fours

Early Bird Menu

Starters

Vanilla Vodka Cured C.I. Organic Salmon

Yuzu Vinaigrette, Pickled Carrot & Enoki Mushroom, Marinated Spinach, Dill Oil

Marinated Kale Salad

St. Tola Organic Goats Cheese, Maple Sesame Cashew Nuts, Apple, Pickled Pearl Onion, Pancetta

Anise Orange Cured Thornhill Duck Leg Confit

Curried Puy Lentils, Vegetable Brunoise, Spiced Sweet Potato

VM Soup of the Day

VM Breads

Main Courses

Herb Crusted Pollock

Ragout of Orzo, Chorizo, Tomato, Samphire, Fresh Turmeric & Coriander

Marinated Breast of Manor Farm Chicken

Celeriac & Butternut Squash in Sherry Vinegar jus, Crushed Jerusalem Artichoke, Kale

Braised John Stone Jacobs Ladder "On the Bone"

Lime Peppered Watercress, Pickled Courgette, Mole

Celeriac & Beetroot

Remoulade, Roast Beetroot, Pressed Celeriac, Caraway Tuille, Crumbled Spiced Walnuts

Dessert from Menu (Cheese €5 Supplement)

Price €35.00

Available Wednesday, Thursday & Friday 6.30 – 7.30pm

VM