SAMPLE GALA DINNER MENU

STARTER

Duo of Ummera smoked duck and Jack McCarthy’s famous black pudding
accompanied with watercress, orange segments and almond flake salad, raspberry vinaigrette

Pat O’Connell smoked salmon and mackerel paté, served with fennel salad and pickled cucumber

SOUP

Roast parsnip soup
served with a chestnut oil and finished with a light dusting of chestnut crumble

MAIN COURSE

Chargrilled 8oz fillet of Irish certified Angus beef, duck fat fondant potato, stuffed Portobello mushroom, glazed shallots and wilted spinach. mixed peppercorn & Jameson Caskmates sauce

Oven baked fillet of hake
chorizo roasted fennel, Ballycotton crab cake, caper, Molaga honey and dill cream

DESSERT

Chocolate square
served with Ó Conaill white chocolate and Cointreau sauce, handmade hazelnut ice cream and fresh redcurrants

Freshly brewed coffee and tea