

THE *Earl of Thomond*
DINING ROOM

T A B L E D ' H O T E M E N U



Duck Foie Gras Roulade

Onion & fig chutney, cider apple dressing (1,3,7,9,12)

Roast Gourmet Game Pigeon

Cassoulet, parsnip & vanilla puree, smoked bacon & shallot jus (7,12)

Pan Fried Scallops

Ailes de poulet, piperade, shallot, lemon (7,12,14)

St Tola Goats Cheese

Butternut, heirloom beets, mixed seeds, smoked almonds (1,7,8,12)



Roast Fillet of Irish Black Angus Beef, Slow Cooked Short Rib

Smoked bacon, cabbage, pickled walnut, claret sauce (6,7,8,9,12)

Game Venison Saddle

Kohlrabi fondant, black garlic, red cabbage, cassis sauce (7,9,12)

Pan Fried Halibut

Leeks, butternut, charred broccoli, keta & chive Nantaise (4,7,12)

Grilled Cauliflower Steak

Pickled Walnut Cabbage, Charred Broccoli, Celeriac (9,12) VG

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Baked Black Sesame Cheesecake

Yuzu gel, matcha & lime (1,3,7,8,11)

Caramelized White Chocolate Mousse

Hazelnut & orange tart, dulcey ice cream (1,3,7,8,12)

Valrhona Manjari Delice

Raspberry & lime sorbet, ganache (1,3,7,8,12)

Selection of Home-Made Ice Cream & Sorbet

(1,3,7)

3 Course Dinner €110.00pp

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soya Beans | 7 Milk | 8 Nuts
9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur Dioxide & Sulphates | 13 Lupin | 14 Molluscs