

THE *Earl of Thomond*
DINING ROOM

T A S T I N G M E N U



Chicken & Vegetable Broth

Foie gras & chives (9,12)

Tartar of Black Angus Beef

Cured egg yolk, oyster cream (1,3,10,14)

St. Tola Goats Cheese & Asparagus

Baby courgette, smoked almonds, truffle dressing (1,7,8,12)

Foie Gras Terrine

Cauliflower, apple, white balsamic, toasted brioche (1,3,7,12)

Pan-Fried Scallop

'Ailes de Poulet', piperade, shallot, lemon (7,12,14)

Pot-Roasted Farmhouse Chicken

Turnip, apple, celeriac, perigoudine (7,9,12)

Chocolate Ganache

Orange & grand marnier (1,3,7,12)

Forced Rhubarb

Ginger & vanilla (1,3,7,8,12)

Petit Fours

with tea, coffee

Tasting menu €160

Sommelier's Selection add €95

Prestige Selection add €180

All glasses are poured as a tasting serving of 75ml