**Douglas Hyde Table of the Host €68**

Enjoy Chef’s selection of seasonal canapes

**Starters**

**Estate Wild Garlic Velouté**

Almond Puree, Potato Croquette, Infused Nepal Pepper, Lemon Crisp

(D-N-S-SP)

**Seared Scallop & Smoked Black Larde Mezza Luna**

Bombay Curry Spiced Cauliflower Boudin, Yuzu & Black Pepper Jelly, Irish River Trout Caviar, Charred Shallot Soubise Glace, Three Cornered-Leek Oil

 (D-E-F-G-S-SE-SF-SP)

**Dark Ale Cured Bacon Hock Dumpling**

Irish Butter Crisp, Pickled Savoy Cabbage, Compressed Apple,

Chioggia Beetroot, Black Apple Tuille, Juniper Berry Spiced Brioche Velouté

(G-Mu-D-SP-S-E)

**Intermediate (Supp €5.00)**

**Sorbet of Long Island Iced Tea**

House Spiced Cola Foam, Lemon Bubble Crisp,

Lime Granita, Orange & Triple Sec Soup

(E-SP)

**Main Course**

**Fillet of Irish Beef & Rib Cottage Pie**

Confit & Fermented Garlic, Braised Shallot, Potato Truffle & Lace, Watercress Wafer,

Brioche Butter, Bone Marrow Crumb, Red Wine & Beef Cheek Jus

(G-D-E-CY-SP)

**Irish Skeaghanore Duck**

Leek Heart, Savoy Cabbage, Onion Raviolis, Carrot Tuille,

Calvo Nero, Aerated Pork Skin, Confit Baby Potato, Guinness Jus

(G-D-E-CY-SP)

**Lemon Sole & Scallop Boudin**

Cockle Chowder, Purple Potato, Rainbow Beetroot, Chive Beignet,

Baby Romaine, Sauce Hollandaise, Caper & Lemon Butter

(F-D-G-E-C-SP-N)

**Irish Caught Halibut Fillet**

Confit Pork Belly, Hazelnut Crust, Zaatar Brioche, Apricot & Saffron Puree,

Romanesco Spears, Sesame Cracker, Onion Ash Velouté

(F-N-D-SP-Mu- SE)

**Dessert**

**Black Lime & Pineapple Doughnut**

Compressed Watermelon, Brown Sugar Velouté, Sesame Wafer,

Cinnamon Sugar, Dill Weed Sorbet

(G-D-SE-S-SH)

**Kilronan “After Eight”**

70% Single Origin Dark Chocolate Cremieux, Spearmint Marshmallow,

 Apple Mint Gelato, Devils Cake, Peppermint Patty Crumb

(D-E-G-SP)

**House Created Selection of Ice Creams**

White Chocolate Caramel Crumb, Hot Jelly, Italian Meringue

(D-E)