**Douglas Hyde Plant Based Table of the Host €63**

Enjoy Chef’s selection of Plant Based canapes

**Starters**

**Estate Wild Garlic Velouté**

Almond Puree, Potato Croquette, Infused Nepal Pepper,

Lemon Crisp

(D-N-S-SP)

**Crispy Black Onion Dusted Tenderstem**

Vanilla Parsnip Foam, Sage Dusted, Sea Buck Thorn Hot Jelly, Black Apple Gel, Cider & Compressed Apple Velouté

(MU)

**Seared Ponzu Rainbow Beetroot**

Hot Pickle Romanesco, Pink Pepper Foam, Orange Caviar, Black Lime Velouté

(CY-SP)

**Intermediate (Supp €5.00)**

**Sorbet of Long Island Iced Tea**

House Made Rum & Cola Foam, Lime Granita, Lemon Wafer, Orange Soup

(SP)

**Main Course**

**Salt & Ponzu Soused Celeriac**

Red Onion Marmalade Caviar, Braised Fennel, Hot Pickle Rainbow Carrot,

Drumshanbo Whiskey Velouté

(CY-S-SP)

**Black Curry Cauliflower Steak**

 Charred Baby Gem, Pistachio Crumb, Beetroot Gel, Yuzu & Saffron Velouté

(CY-SP-N)

**Baked Chioggia Candy Beetroot**

Spinach & Nutmeg Puree, Smoked Popcorn, Purple Potato, Green Peppercorn Velouté

(SP-G)

**King Oyster Gateau**

Confit Garlic, Braised Shallots, Mushroom Ketchup, Smoked Bamboo Velouté

(CY-S-SP)

**Dessert**

**Dark Chocolate Foam**

Cherries, Salted Biscuit, Mint Sherbet Sorbet

(G)

**Kilronan Banoffee**

Smoked Toffee, Banana Brulé, Meringue, Chocolate Bubbles

**House Whipped Sorbet Selection**

White Chocolate Crumb, Hot Jelly, Meringue