

Table' D'hôte Menu

Wood Fired Goats Cheese (V)

Wood fired Ardsallagh goat's cheese bruschetta with pistachio nut crust & chestnut honey drizzle

Fire Sweet corn and Fresh Tomato Soup (V)

Cream of sweet corn veloute with fresh plum tomatoes and chives

Fire Duo Fish Cake

Naturally smoked haddock & fresh cod fish cakes served with a sweet chilli dip and rocket

Grilled Chicken Caesar Salad

Grilled sliced chicken fillet with crisp baby gem leaves, giant croutons with oven roasted pine nuts & Fire house caesar dressing

Handmade Gorgonzola & Spinach Ravioli Pasta

Handmade ravioli pasta filled with ricotta cheese & spinach, tossed with wild mushroom foam

Fire Roasted Fillet of Pork with Mandolino of Parma Ham

Fillet of pork stuffed with green pesto rolled in Parma ham served with pesto potato dauphinoise

Honey and Grain Mustard Corn fed Fillet of Chicken

Tender char grilled chicken fillet with grain mustard & honey glaze & mash

Prime Aged 8 oz Sirloin Steak

Prime Irish char grilled sirloin steak served with chunky chips & tobacco onion and a pepper cream

Pan-Fried Fillet of Cod

Fresh Irish cod fillet wrapped in aged Parma ham. Buttered baby leeks, slow roast plum tomatoes and a drizzle of lemon aioli

Traditional Apple Pie

Homemade Apple Pie served with chantilly cream

Tipperary Organic Ice Cream & Sorbet

A selection of ice creams & sorbets

Rhubarb and mixed Berry lattice

Rhubarb, blackberries and raspberries served warm with a lattice top, with crème anglaise

Coconut and Banana Cheesecake

A light cheesecake with crushed coconut macarons through the base, with chocolate sauce and a chocolate drizzle

Tea and Coffee

€35