



**AHERLOW HOUSE**  
HOTEL & LODGES

## **Dinner Menu**

### **Starters**

Cream of Potato and Leek Soup with Homemade Brown Soda Bread

Smoked Haddock and Spring Onion Potato Cake, Saffron Aioli; Trio of Tomato

Chicken Liver Pate, Crisp Salad Leaves, Cumberland Sauce with Melba Toast

Sautéed Wild Mushrooms with Fresh Tarragon on Toasted Brioche topped with Smoked Goubeen Cheese and Tarragon  
Truffle Oil

Braised Ham Hock Terrine wrapped in Cured Westphalia Ham with Pickled Vegetables and a Wholegrain Mustard  
Mayonnaise

### **Mains**

Char grilled Sirloin Steak, Chateaux Potato, Red Onion Jam and Black Peppercorn Sauce

Trio of Tipperary Lamb, A Melody of Lamp Rump, Lamb Cutlet and Homemade Sheppard's Pie and Red Wine Jus

Stuffed Fillet of Pork wrapped in Parma Ham, Clonakilty Black Pudding, Apple and Rosemary Puree and Red Wine Jus

Roast Breast of Silverhill Duck, Fondant Potato, Butternut Squash Puree, Confit Duck Tartlet, Mint and Strawberry Salsa  
and Red Wine Reduction

Baked Fillet of Seabass on a bed of Buttered Samphire, Basil Pesto and Trio of Tomato

Spinach and Risotto Cheese Ravioli in a Wild Mushroom and Sundried Tomato and Parmesan Cream

### **Dessert**

Strawberry Cheesecake, Berry Coulis, Fresh Cream and Strawberries

Warm Apple Crumble, Vanilla Ice Cream and Fresh Cream

Baked French Lemon Tart, Chantilly Cream and a Fruit Coulis

Selection of Aherlow House Ice Cream

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Freshly Brewed Tea or Coffee

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Please note that all our beef is of Irish Origin