

SAMPLE EVENING DINNER MENU

APPETISERS

HOMEMADE CREAM OF CELERIAC SOUP
white truffle oil served with fresh cream & homemade breads

AHERLOW HOUSE CHICKEN LIVER PARFAIT
toasted brioche, cumberland sauce & caramelised red onion, dressed mesclun leaves

CAJUN SPICED SALMON
garlic infused couscous, lime & coriander yogurt

BOULIE GOATS CHEESE SALAD
red onion marmalade, candied walnut, orange segment,
apple, mesclun leaves & balsamic reduction

SORBET

SICILIAN LEMON SORBET WITH FRUIT COULIS

MAINS

10OZ PRIME CUT SIRLOIN STEAK (€5 SUPPLEMENT) – COOKED TO YOUR LIKING
with red onion marmalade, fondant potato, confit cherry tomato
and a choice of creamy pepper sauce or mushroom butter

BAKED FILLET OF HALIBUT
smoked chorizo & mixed bean ragout, served with fresh salsa

SLANEY VALLEY LAMB SHANK
root vegetable jus, potato fondant and a mint gel

WILD MUSHROOM & SUN-DRIED TOMATO RISOTTO
bound in a parmesan cream sauce

DESSERTS

WARM APPLE SPONGE CAKE
Crème Anglaise

HONEYCOMB CHEESECAKE
butterscotch sauce & fresh cream

FRESH BERRY MERINGUE
fruit coulis & fresh cream

CHOCOLATE MOUSSE CAKE
chocolate ganache & rum and raisin ice cream

FRESHLY BREWED TEA / COFFEE / HERBAL INFUSIONS

€39.00 (PER PERSON)