

FAITHLEGG



Starters

Cream of Leek & Potato Soup
Black pudding danish

Saffron Poached Seabass
Spinach & fennel Risotto, orange, matchstick potatoes

Goatsbridge Trout Cured in Faithlegg Gin
Trout tartar, curried caper mayonnaise

Heirloom Tomato & Serrano Ham Salad
tomato foam, preserved lemon

Duck & Port Liver Parfait
quince, warm toasted brioche

Wild Mushroom Open Ravioli
Smoked knockanore cheese

Main Courses

Skeaghanore Salt Marsh Duck
Beetroot barley, red currant jus, carrot puree

Grilled Salmon Fillet
Black rice, rainbow chard, our tomato & kalamata tapenade

Butter Basted Halibut
Leeks, beluga lentils, clam cream

Pork Fillet Marinated in Blackcurrant & Apple
Twice cooked pork belly, cider jus

Fillet of Munster Black Angus Beef
Stout baked shallots, Pont neuf potatoes balsamic and marsala jus
(€10 supplement applies to package dinners)

Spiced Roast Sweet Potato & Butternut Squash
Spicy tomato, caramelised onion, toasted seeds, wild garlic oil

All main courses are served with seasonal vegetables & potato.

Side Dishes

Hand cut chips wild garlic aioli House salad with peanut rayu sauce
Garlic roasted carrots with parmesan cheese Baby potatoes crushed with oregano

Please ask your server if you need assistance with any special dietary requirements

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Desserts

Glazed vanilla pod tart
Meringue shard, lemon gel sweet figs

Double chocolate and cherry gateaux
Chocolate sponge, kirsch syrup, raspberry sorbet

Irish Cheese Selection
Pickles, quince paste, crackers

Baldwin's Ice Cream Selection
From Baldwin's family herd

New season Rhubarb Parfait
Honey streusel, poached rhubarb, Italian meringue

Digestifs

Speciality Coffee Selection
Irish, Baileys, Calypso, French

Espresso Martini
Smirnoff Vanilla Vodka, sugar syrup, freshly ground espresso

Bramble
Gunpowder gin, lemon juice, sugar syrup, crème de cassis.

Old Fashioned
Buffalo Trace Bourbon, Sugar Syrup, Orange Bitters, Angostura Bitters

Callipo
Tanqueray Sevilla, Cointreau, Lime Juice, Blood Orange Syrup, blood orange syrup, ginger ale, fresh OJ

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Starters

Roast Red Pepper & Tomato Soup
Vodka crème fraiche

Ham, Pea & Apricot Terrine
Apple gel, sherry-soaked golden raisins

Pan Seared Stone Bass
Cauliflower cous cous, pickled cauliflower, pesto

West Cork Crab Meat
Cucumber, feuille de brick crisps

Melon & Tarragon
Kumquat & whiskey jam, lemon & thyme sorbet

Skeaghanore Smoked Duck with Blood Orange Curd
Black bean salsa, seagull bakery sourdough

Main Courses

Slow Roast Feather Blade of Beef
Red onion marmalade, green peppercorn sauce

Wild Hake Fillet
Seaweed butter, watercress cannellini beans, red pepper salsa

Roast Chump of New Season Lamb
York cabbage, fondant potato, wild garlic crumb

Guinea Fowl Supreme
Cep & tarragon mousse, tender stem broccoli creamed shallot

Sumac And Za'atar Roasted Monkfish
Charred baby gem and lemon risotto

Chargrilled Fillet of Irish Black Angus Beef
Dexter beef croquette, wild mushroom, baby spinach, pomme anna, crispy onions
(€10 supplement applies to package dinners)

Roast Vegetables with Baby Spinach Basil Pesto
In fille de brick pastry with spiced ratatouille sauce

All main courses are served with seasonal vegetables & potato

Side Dishes

Hand cut chips wild garlic aioli House salad with peanut rayu sauce
Garlic roasted carrots with parmesan cheese Baby potatoes crushed with
oregano

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Desserts

Baldwin's Ice Cream
From Baldwin's family herd

Irish Cheese Selection
Pickles, quince paste & crackers

Baked Peach Financier
Local honey, caramelized hazelnuts, peach ice-cream

Classic Apple Tarte Tatin
Caramelized apples, nut crumb, apple gel & vanilla ice cream

Dark Chocolate Delice
Feuilletine brown bread ice cream

Dunhill Roast Honeyed Figs
On caramelized malt bread and frozen yogurt

Digestifs

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Smirnoff Vanilla Vodka, sugar syrup, freshly ground espresso

Bramble
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