

Friday 3rd July 2020



STARTERS

Rathmullan House chicken liver parfait
homemade chutney, chargrilled sourdough

Burtonport crab
sweet pea panna cotta, horseradish crème fraiche, brown toast

Rathmullan House walled garden salad
Ardsallagh goats cheese, pickled kohlrabi & red onion, toasted hazelnuts
(Also available as Main)

Walled garden lovage & carrot soup

MAINS

28 day dry aged sirloin of Lisdergan Irish beef
fillet of beef + €5.00 surcharge
spinach puree sautéed wild mushrooms, red wine jus

Pan seared fillet of Greencastle landed
garden peas, asparagus & shallots, white wine veloute

Roast breast of Glin Valley free range chicken
garden cabbage & bacon, celeriac puree, roasting juices

Garden courgette & aubergine fritters
fennel, spring onion, beetroot & rhubarb ketchup

Roast Donegal landed Lobster
€7.50 surcharge
garden leaves, chilli butter, dill aioli

Your main course will be served with a bowl of baby boiled potatoes/skinny fries/creamy mash and garden broad beans

DESSERTS

Valrhona chocolate mousse garden berries, raspberry sorbet

Garden lemon balm posset
mini shortbread, honeycomb, ice cream

Ice cream 2 scoops
brown bread
raspberry ripple

Irish artisan cheese plate served with homemade chutney and crackers

Milleens – semi soft cheese, buttery honey coloured centre with complex delicate flavour

Cooleeney – soft white cheese, buttery texture with mushroom tanginess

Cashel Blue – firm, subtle, creamy blue cheese made in Tipperary

Mossfield Cheddar – mild, creamy cheddar from Offaly

Selection of coffees teas with Rathmullan House petit fours
€5.00

2 courses €42

3 courses €50



Dinner, Bed and Breakfast package is an allowance of €50.00 per person

Any amount over that will be surcharged to your bill. 10% service charge in lieu of gratuities

All dishes are prepared and cooked in-house in our kitchen that handles alcohol, nuts, seeds, flour and shellfish

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