

## SAMPLE MENU



### STARTERS

#### **Vegetable & lovage soup**

Donegal rapeseed oil

#### **Burtonport crab cocktail**

sweet pea panna cotta, pickled cucumber, mango chilli salsa

#### **Ham hock & apricot terrine**

celeriac remoulade, brown toast, cress

#### **Rathmullan House walled garden salad**

Ardsallagh goat's cheese, beetroot, hazelnuts, Sungold garden tomatoes, aged balsamic

### MAINS

#### **Roast rump of Lisdergan Irish lamb**

#### **Roast loin of lamb + €5**

quenelle champ potato, garden pea puree, sprouting broccoli, apple & mint jelly, rosemary jus

#### **Roast breast Noone's Irish free range chicken**

quenelle champ potato, bacon, onion puree, runner beans, Madeira cream

#### **Pan seared Greencastle landed cod,**

quenelle champ potato, garden kale, samphire, tomato & chives beurre blanc

#### **Whole roasted Donegal lobster + €7.50**

hand cut triple cooked chunky chips, lemon & garlic aioli, chilli butter, garden leaves.

#### **Roast red pepper, pea & broccoli risotto**

feta cheese, truffle oil

#### **Sides €3.50**

Baby boiled potatoes

Gratin potato

Skinny fries

Salad leaves

Sauté walled garden pak choy with sesame & ginger

### DESSERTS

#### **Garden berry crème brulee**

mini shortbread, brown bread ice cream

#### **White chocolate panna cotta**

blackberries, granola, yellowman, redcurrant sorbet

#### **Homemade ice creams**

vanilla, cookies & cream, rum & raisin

#### **Irish artisan cheese plate, homemade chutney, crackers + €4**

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**



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  
For allergen information, please ask your server