

Friday 4th February 2022



STARTERS

Roast celeriac and apple soup

Cashel blue cheese, olive oil

Slow cooked Irish pork belly

brown raisin puree, pearl barley, confit carrot, pork jus

Pan seared Donegal scallops

cauliflower textures, black pudding, cress

Rathmullan House walled garden salad

blood orange, pomegranate, toasted walnuts, goats' cheese, aged balsamic

MAINS

Roast rump of Lisdergan Irish lamb

or

Roast loin of lamb + €5

quenelle champ potato, spinach puree, sprouting broccoli, apple and mint jelly, puy lentils, thyme jus

Roast breast of Noone's chicken

quenelle champ potato, parsnip puree, wild mushrooms, spinach, roasting jus

Pan seared fillet of Greencastle landed seabass

quenelle champ potato, caponata, vegetables, lemon aioli, black olive tapenade

Pan seared fillet of Greencastle landed turbot + €5

quenelle champ potato, beetroot puree, braised fennel, Mulroy Bay mussels, turmeric veloute

Roast butternut squash risotto

toasted almonds, water cress

Sides €3.50

Baby boiled potatoes

Colcannon potato

Skinny fries

Salad leaves

Cauliflower gratin

DESSERTS

Bramley apple crumble

crème anglaise, cinnamon ice cream

Valrhona chocolate nemesis

cherry compote, chocolate crumb, vanilla frozen yoghurt ice cream

Homemade ice creams

vanilla, chocolate, honeycomb

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

3 Courses €55



Dinner, Bed and Breakfast package is an allowance of €55.00 per person.
Dishes with a surcharge are noted above. 10% service charge in lieu of gratuities
We handle all allergens in our kitchen but cannot guarantee 100% allergen free dishes.