



### Potato & Asparagus Soup

Duo of Pineapple & Melon with Brunoise Fruit Salad, Fruit Coulis & Green Apple Sorbet

Chefs Chicken & Tarragon Terrine with Tomato & Apple Chutney, Toasted Sourdough & Dressed Leaves

Prawn Cocktail with Chiffonade of Lettuce, Marie Rose Sauce & Fresh Lemon

Vol-au-Vent of Chicken, Mushroom & Smoked Bacon Lardon, White Wine Cream Sauce

Slow Cooked Belly of Pork with Parsnip Puree, Garlic Herb Potato, Red Wine Jus

Tomato, Honey Roast Fig, Creamy Burrata with Crispy Kale, Fresh Pesto & Balsamic

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Golden Crumbed Chicken Kiev Filled with Rich Garlic Butter, Roast Carrot Fondant, Charred Cos, Roasting Jus  
Roast Halibut Fillet, Sesame Pak Choy, Ginger-lime Soy dressing

Caramelised Breast of Skeaghanore Duck, Silky Parsnip Purée, Duck Leg Bon Bon, Roast Plum, Jus.

Pan Fried Fillet of Line Caught Cod, Cauliflower Puree, Charred Florets, Brown Butter Beurre Blanc, Dill Oil

Roast rack of Richie Doyle's Wexford's lamb, Mini Shepherd's Pie, Mint Roasted carrot Fondant, Jus

Caramelized Scallops, Butternut Puree, Sneem Black Pudding Bon Bon, Peas & Bacon, Saffron & Champagne Velouté  
Chargrilled Sirloin Steak with Whipped Potato, Ale Battered Onion Ring, Mushroom, Cracked Peppercorn Sauce  
Chickpea & Red Lentil Dahl with Sweet Potato, Spinach, Basmati Rice, Toasted Cashew & Coconut, Lime Yogurt

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Crème Brûlée Catalan with Salted Caramel Ice Cream & Pecan Tuile Biscuit

Lemon Baba with Mascarpone Cream & Marinated Blackberries

Pistachio Pudding, Raspberry Sorbet & Toasted Pistachio

Baked Vanilla Cheesecake with Butterscotch Sauce & Roast White Chocolate

Choux a la Crème with Praline Cream, Toasted Pecans & Chocolate Sauce

Selection of Farmhouse Cheese & Crackers

### Bill's suggested DESSERT WINE

\*391a Sichel Sauternes 2020

Crafted from the top botrytised grapes of this renowned appellation.

Rich complex bouquet. Notes of citrus jammy apricot and spices combine with delicate honey fragrances.

Ideal dessert wine to round off your meal - €26.00 Half Bottle / €7.50 Glass

Tea & Coffee served in the Ivy Room

€58.00 per person

Saturday 14<sup>th</sup> February 2026

\*All Allergen information available from your waiter

Beef Served in this Hotel is of Irish Origin ONLY

Gratuities at your Discretion