



**Glass of Champagne – Laherte Freres – Blanc de Blancs**

*Chardonnay*

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**Tasting of Local Oysters (3 Oysters)**

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**Grilled Focaccia Bread**

*Toasted Sesame / Paprika / EV Olive Oil*

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**STARTERS**

**Parsnip & Sheep's Cheese Dumplings**

*Cais na Tire / Roasted Pear / Walnut Miso / Sage & Chili*

**BBQ Scallops**

*Smoked Black Pudding / Potato Espuma / Chimichurri*

**Doonbeg Crab Meat**

*Crispy Potato Rosti / Roast Red Pepper / Cucumber*

**Flame Grilled Roscommon Lamb**

*Harissa / Kalamata Olive / Piccalilli*

**Gilligan's Fillet Tartare**

*Caper / Gherkins / Egg Yolk / Horseradish / Aged Cheddar / Brioche*

**MAIN COURSE**

**3 Cheese Polenta Bake**

*Charred Cauliflower / Mix Nut Rayu / Kale / Korma*

**Whole Grilled Fish Of The Evening**

*Langoustines / Queen Scallops / Lemon Herb Butter*

**Pan Fried Fillet of Hake**

*Preserved Lemon - Fennel - Mussel Risotto / Langoustine Bisque*

**Gilligan's Dry Aged Fillet Steak**

*King Oyster Mushroom / Kale / 3 day Jus / Pepper Sauce*

**Thornhill Duck**

*Confit Leg / BBQ Breast / Beetroot / Plum / Jus*

*ALL PLATES SERVED WITH A SIDE OF POTATOES / VEGETABLES*

**SWEET PLATES**

**Burnt Basque Cheesecake**

*Roasted Plum / Fresh Cream*

**Choux Bun**

*Forced Rhubarb & White Chocolate Ice Cream*

**Triple Chocolate Gateaux**

*Malt Ice - Cream*

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