

2012

## Mulberry Garden Seasonal Dinner Menu, 22nd – 24th March. 2012

Mulberry Gardens

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Mulberry Garden  
*Gairdín Na Maoildeirge*

This Week's Seasonal Dinner Menu,  
22<sup>nd</sup> – 24<sup>th</sup> March 2012

**Roast Glenmalure Valley Quail**

Lentils, Glazed Chicory, Beetroot, Hazelnuts, Shallot

Or

**Crispy Pigs Trotter**

Cauliflower, Confit Pork Belly, Capers,  
Golden Raisin, PX Sherry



**Braised Shoulder of 1 year Old Lamb**

Wild Howth Head Leek, Organic Carrots, Pine Nuts,  
Aioli, Horseradish, Mashed Potato

Or

**Herb Crusted Blossom**

Lobster Raviolo, Baby Gem, Fish Cake, Irish Trout Caviar,  
Fennel Puree, Dill



**Vanilla Custard**

Poached Irish Rhubarb, Spiced Brioche,  
Almonds, Rhubarb Sorbet

Or

**Irish Artisan Cheeses**

Homemade Crackers and Rye Bread,  
Apple and Sauterne Jam, Spiced Apple Purée,  
Roasted Pecan Nuts



€40



**Mulberry Garden**  
*Gairdín Na Maoildeirge*

**Our Producers This Evening:**

Blossom: Mourne Seafood's, Killeel, Co. Down

Irish Trout Caviar: Goatsbridge Farm, Co. Kilkenny

Lobster: Terry Butterly, Annagassan, Co. Louth

Pork: Maurice Kettyle, Lisnaskea,  
Co. Fermanagh

Organic Vegetables: Gold River Farm, Co. Wicklow

Glenmalure Quail: Wicklow

Lamb: Brendan Allen, Castlemine Farm, Co. Roscommon

Irish Atlantic Sea Salt: Beara, Co. Cork

Wild Irish Honey: Finbar O'Callaghan

**Our Cheese Board Selection:**

Five Mile Town Goats cheese: Co. Cork

Coolea Cows Milk Cheese: Dick & Sinead Willems,  
Co. Cork

Cooleney Mature: Jim & Breda Maher, Thurles,  
Co. Tipperary

Crozier Blue Sheep's Cheese: Fethard,  
Co. Tipperary

**Located On Mulberry Lane, Donnybrook, Dublin 4**  
**Open From 6pm Thursday, Friday & Saturday Only**

**Telephone: (01) 2693300**