Dublin Gastronomy Symposium 2014  
Chapter One Lunch Menu  
Wednesday 4th June

Cured Clare Island organic salmon with smoked salmon mousse, fresh peas and Atlantic crab, yuzu jelly

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Roast rump of Lough Erne lamb, burned onion stuffed with braised shoulder and gremolata crust, smoked buttermilk potatoes, pickled garlic and fried sweetbreads

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Fermented blueberries with earl grey set milk, lemon crisp and blueberry sorbet

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Tea and Coffee