The Irish Country House Table

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The Irish Country House Table

A celebration of Irish cooking

Deirdre McQuillan
The Irish Country House Table

is a very special collection of recipes from country houses all over Ireland.

The recipes have been collected and selected by Deirdre McQuillan and the owner of each house. The result is a terrific cross-section of recipes from the traditional potato cakes, Bushmills Porridge, and Venison in Guinness to the more exotic Stir-fry Pike with Ginger, Pheasant with Layered Potatoes, and Lemon Tart with Plum and Basil Coulis.

The houses are equally divided between those which are open to the public or take guests and those which are private. All the owners have enthusiastically shared their kitchen secrets making the most of the fine local ingredients on offer.

This is an outstanding collection of recipes reflecting the very best of Irish cooking and the high culinary standards around the country today.

Cook and enjoy!

£16.99
For Paul, Fintan and Tom and in memory of Madge Cleary 1893–1976

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CONTENTS

INTRODUCTION xiii

ALTAMONT 2
Trout in Paper 3
Spiced Beef 4
Medlar Jelly 5

ARDNAMONA 6
Baked Salmon with Sorrel or Chive Sauce 7
Ramson Salad 8
Chocolate and Orange Mousse 9

ASHBROOK 10
Eggs on Garlic Toast 11
Rack of Lamb with Green Peppercorns 12
Darioles of Spinach 12
Tian of Courgettes and Tomatoes 13
Blackcurrant Sorbet with Raspberry Mousse 13

BALLINLOUGH CASTLE 14
Grania's Soup 15
Plum Mousse 16
Apple Crispie 17

BALLINTUBBERT HOUSE 18
Smoked Mackerel Pâté 19
Ballintubbert Brown Bread 20
Summer Pudding 21

BALLYNACOURTY 22
Curried Prawn Salad 23
Cannelloni Ripieni with Mushrooms and Limerick Ham 24
Meatballs in Tomato Sauce with Rice 25
Baked Pears in White Wine 25
**Ballyvolane House**  26
  *Avocado and Prawns with Cheese Sauce*  27
  *Roast Duckling with Red Wine and Orange Sauce*  28
  *Chicken Terrine*  29
  *Chocolate Roulade*  29

**Belle Isle**  30
  *Poached Pike with Mustard Mayonnaise*  31
  *Stir-fry Pike with Ginger*  32
  *Pheasant with Layered Potatoes*  33
  *Chocolate Orange Bombe*  34
  *Brown Bread Ice Cream*  35

**Bermingham House**  36
  *Oxtail Stew*  37
  *Christmas Cake*  38
  *Closheen Marinière (Queen Scallops)*  39

**Birr Castle**  40
  *Pigeon Soup*  41
  *Venison in Guinness*  42
  *Codling Cream*  43

**Busherstown House**  44
  *Chicory and Bacon*  45
  *Cheesy Pork Chops*  46
  *Marjorie's Florentine Fingers*  46
  *Upside-down Pudding*  47

**Carriglas Manor**  48
  *Fillets of Mackerel with Sweet and Sour Beetroot Sauce*  49
  *Braised Loin of Pork with Vegetables*  50
  *Lemon New Potatoes*  51
  *Elderflower Sorbet*  51

**Cleggan Lodge**  52
  *Tarte aux Tomates*  53
  *Lough Neagh Eels*  54
  *Clafoutis*  55
CLOHAMON HOUSE* 56
Deep-fried Courgette Fritters with Yogurt and Blue Cheese 57
Roast Loin of Free-range Pork with Apples, Caramelised with Irish Mist 58
Rhubarb and Honey Jellies with Amaretto Sabayon 59

CLONMANNON 60
Mussel Soup Extravaganza 61
Roast Lamb Clonmannon 62
Vittoria and Lucrezia's Exotic Fruit Salad 63

COOPERSHILL* 64
Courgette Soup with Garlic and Blue Cheese 65
Vegetarian Goulash 66
Irish Tea Cake 67
Fudge 67

CUFFSBOROUGH HOUSE 68
Avocado and Abbey Blue Salad 69
Salmon in Filo Pastry with Dill Sauce 70
Potato Cakes 71

DELPHI LODGE* 72
Killary Bay Mussels 73
Delphi Salmon Creams with Lemon Dressing 74
Focaccia Bread with Sun-dried Tomatoes 75

DRENAHG* 76
Eggs with Cod's Roe Sauce 77
Leekie Puddings with Spinach Sauce 78
Drenagh Pheasant 79

DRIMCONG HOUSE* 80
Lobster and Chicken Sausage 81
Lemon Aioli 82
Grilled Oysters with Garlic Butter 82
Ragout of Wild Rabbit in a Chocolate-tempered Sauce 83
DYSERT  84
Sawdust Eggs  85
Mary-Brigid’s Meringues  86
Fried Potato Peel  87

GRANGE LODGE*  88
Apple Potato Cake  89
Wilson’s Murphys in a Clogher Valley Smoky Mist  90
Bushmills Porridge  90
Sultana Soda Bread or Spotted Dick  91

GUBBEEN HOUSE  92
Rosario’s Caldo Verde  93
Crookhaven Clam Chowder  94
Gubbeen Game Pâté  95

GURTHALOUGH HOUSE*  96
Marinated Smoked Eel  97
Egg Noodles with Avocado and Smoked Trout  98
Quick Wholemeal Scones  98
Breast of Chicken with Smoked Trout and Cream Cheese Stuffing  99

HILTON PARK*  100
Melons with Sweet Cicely  101
Potato Brioche with Ginger  102
Dried Apricot Jam with Almonds  103

KINOITH HOUSE  104
Timmy’s Brown Soda Bread  105
Florence Bowie’s Crumpets  106
Rustic Roast Potatoes  107
Apple and Sweet Geranium Jelly  107

LONG LAKE*  108
Hot Mackerel Quiche  109
Tabilla Lamb Stew  110
Wild Blackberry Crème with Blackberry Coulis  111
LONGUEVILLE HOUSE* 112
Avocado Mousse 113
Mussels with Herb Breadcrumbs and an Aromatic Tomato Sauce 114
Escalope of Brill with a Mustard Grain Sauce 115

LUGGAIA 116
Bengali Fish with Mustard Seed 117
Mem Saheb's Shepherd's Pie 118
Louise O'Morphy's Venison Chops 119

MARKREE CASTLE* 120
Fillet of Pork with Apple and Port Sauce 121
Terrine of Pheasant with Orange and Mango Sauce 122
Lemon Tart with Plum and Basil Coulis 123

MARTINSTOWN HOUSE* 124
Cheese Pudding 125
Roast Barbary Duck with Brown Orange Sauce 126
Strawberries in Elderflower Syrup with Tuiles d'Amandes 127

MOUNT FALCON CASTLE* 128
Gravad Lax 129
Jugged Hare 130
Roast Woodcock 131

NEWRAY COUNTRY HOUSE* 132
Liver Terrine 133
Newhay Brown Bread 134
Oiseaux Sans Têtes 135

NEWPORT HOUSE* 136
Scallops with Creamed Leek in Noilly Prat Sauce 137
Sauté Duck Breasts with Orange and Damson Sauce 138
Rhubarb Sorbet 138
Bread and Butter Pudding with Whiskey Sauce 139
THE OLD PRESBYTERY* 140
Nettle and Dandelion Soup 141
‘Bean Caoin’ Cod in Cream 142
Irish Cockle and Mussel Loaf 143

ORANMORE CASTLE 144
Jerusalem Artichoke Soup 145
Oranmore Mussels 146
Lamb’s Liver with Yogurt and Mustard 147

PARTRY HOUSE* 148
Partry Pike 149
Roast Leg of Lamb 150
Blackberry Bombe 151

SHANAGARRY 152
Three Soups 153
Black Pudding and Sweet Apples 154
Crispaleeny Spuds 154
Bacon and Potato Pie 155

STROKESTOWN PARK HOUSE* 156
Strokestown Potato Fritters 157
Strokestown Park Potato Pudding 158
Catherine’s Scones 159
Elderberry and Apple Jelly 159

TULLANISK* 160
Clonbrock Breakfast Scones 161
Chicken with Morels 162
Game Pie 163

INDEX 165

* Indicates a house which is open to the public or which takes guests. In the case of Altamont and Birr Castle, the houses are private.