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The Irish Country House Table

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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
The Irish Country House Table

Deirdre McQuillan

Gill & Macmillan
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Altamont, Lucy Johnston
Ashbrook, Chris Hill
Ballintubbert House, Derry Moore
Ballynacourty, Davison & Associates
Bermingham House, Seamus Murphy
Carriglas Manor, Brian Lynch
Cleggan Lodge, Kari Haavisto
Clohannon House, George Gossip
Clonmannon, Bill Doyle
Cuffsborough House, Bill Doyle
Drenagh, Chris Hill
Drincong House, Mike Bunn
Dysert, Lucy Johnston
Gubbeen House, Barry Murphy
Hilton Park, George Gossip
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Tullanisk, George Gossip

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For Paul, Fintan and Tom and in memory of Madge Cleary 1893–1976
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* 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.