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At Home in Renvyle

Renvyle House

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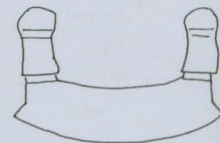
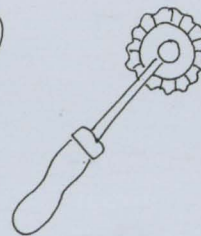
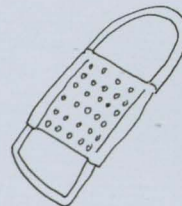


At home in Renvyle



Recipes by Tim O'Sullivan Illustrations by Róisín Coyle

At home



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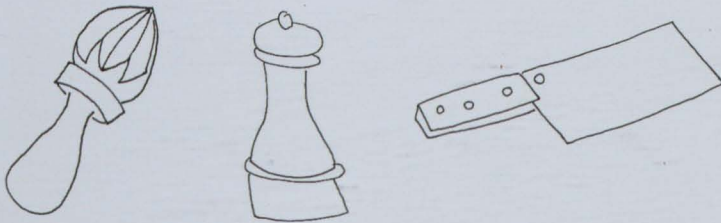
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in Renvyle

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**FIRST COURSES
AND LUNCH
DISHES**

- 14 Connemara Mussels with Lemongrass and Ginger
15 Angel Hair Pasta with Killary Bay Prawns
16 Tower of Crabmeat, Won Ton Pastry, Mixed Salad Leaves and Spring
Onion Salsa
19 Chicken Mousse with Tarragon
20 Chicken Liver Paté
21 Mozzarella and Grilled Tomato Salad
22 Springroll of Duck with Spicy Stir Fried Vegetables, Pineapple and
Spring Onion Salsa and Savoury Couscous
24 Goat's Cheese, Rocket and Red Pepper Salsa
25 Renvyle Salad with Smoked Tuna
26 Connemara Smoked Fish Platter
27 West Coast Crab Cakes with Coriander, Coconut and Curry Cream
28 Roulade of the Sea with Cream Cheese, Mixed Salad Leaves and
Curried Crème Fraîche

SOUPS

- 33 Oyster Soup
34 Mushroom Soup
35 Cauliflower and Almond Soup
37 Apple and Onion Soup
38 Carrot and Orange Soup
39 Broccoli and Blue Cheese Soup
40 Seafood Chowder
42 Asparagus Soup

**MAIN
COURSES**

Fish	45-46	Pan-Seared Sea Bass, Basil and Vegetable Provençale, Saffron Mussels, Yellow Pepper Cream, Baked Beetroot and Parsnip Crisps. (Winner of the <i>Moreau Chablis Fish Dish of the Year 2003</i>)
	47	Fillet of Cod with Smoked Salmon, Horseradish, Creamed Leeks, Tomato and Lemon Butter Sauce
	48	Brill in Red Pepper Sauce
	49	Connemara Lobster with Asparagus and Green Beans, Tomato and Garlic Butter
	50-51	Black Sole Fillets, Cauliflower and Spinach Purée, Roasted Vine Tomatoes, Beetroot and Chive Dressing
	52	Connemara Scallops with Butternut Squash Risotto, Timbale of Garlic and Spinach, Chive Beurre Blanc Sauce
Lamb	54	Connemara Lamb with Herb and Mustard Crust, Herb and Apricot Stuffing
	56	Lamb Shanks with Roasted Vegetables
	57	Irish Stew
Chicken	58	Corn-Fed Chicken with Lentils and Wild Mushroom Cream
Beef	59	Fillet Steaks, Puréed Potato, Red Wine and Mushroom Sauce and Béarnaise Sauce
Game	60	Pan-Roasted Quail with Beetroot and Walnut Dressing
	61	Venison with Port and Redcurrant Sauce, Smoked Bacon and Green Cabbage
	62	Crispy Breast of Duckling, Toasted Aubergine, Root Vegetables, Sweet Chilli Sauce and Crispy Green Cabbage
	64	Pheasant with Smoked Bacon and Chestnuts
Vegetarian	66	Leek and Shallot Tart
	67	Aubergine and Tomato Lasagne

DESSERTS

- 71 Pear and Apricot Filo Roulade
- 72 Rhubarb and Ginger Crumble with Pistachio Ice Cream
- 74 Passion-fruit and Vanilla Crème Brulée
- 76 Chocolate Steamed Puddings
- 79 Dark and White Chocolate Mousse
- 80 Dark Chocolate Mousse
- 81 Bread and Butter Pudding

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- Oatmeal and Buttermilk 85
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Brussels Sprouts with Smoked
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For style with substance, pure, good cooking with flair and without pretension, this is the recipe book to please. While Head Chef Tim O'Sullivan goes to endless trouble for his guests at Renvyle House in Connemara, his recipes are so simple it is easy for the home cook to impress without fuss. Recipes can be dipped into, used in many different ways and adapted for everyday use.



For those who appreciate the essence of good food it is a treat. For cooks who like to enjoy what they cook, *At Home in Renvyle* is the perfect gift.

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