2017

Gregans Castle Sample Dinner Menu 2017

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SAMPLE DINNER MENU

March 2017

Snacks

Smoked Cheese Raviolo, Jerusalem Artichoke, Truffle
Cured Foie Gras, Apple, Chicken Croquette, Walnut
Lamb Tartare, Celeriac, Sheep’s Yogurt, Dukkha, Lovage Oil
Seared Mackerel, Horseradish, Kohlrabi, Coriander

Wild Venison Loin & Shin, Carrot, Roasted Onion, Confit Potato, Date
Pan Glazed Halibut, Smoked Eel, Purple Sprouting Broccoli, Turnip, Peanuts
Roasted Guinea Fowl, Salsify, Smoked Ham, Mushroom, Slow Cooked Yolk
Seared Scallops, White Asparagus, Wild Garlic Gnocchi, Anchovy

Dark Chocolate Truffle Cake, Passion Fruit & Coconut
Champagne Rhubarb, Soured Cream, Celery Sorbet
Blackcurrant Soufflé, Blackcurrant Sorbet, Buttermilk Custard
Irish Farmhouse Cheese, Chutney & Crackers
(Cheese €5.00 supplement or €15.00 as an extra course)

Coffee with Petit Four
Menu €72.00

We will happily accommodate guests wishing not to experience the full menu.

Please ask your server to view our allergen chart

Wild game dishes may contain shot; every effort is made to ensure this does not occur.