

2017

## The Mill Restaurant Dunfanaghy Dinner Menu 2017

The Mill Restaurant

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# THE MILL RESTAURANT & ACCOMMODATION



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## RESTAURANT

*"simple deliciousness"*

*The Sunday Times, Irelands Top 100 restaurants, The McKenna Guide 2016*

Our restaurant, seating 30 people, offers our customers a very special evening, starting the six course dinner menu with canapés and aperitifs at the turf fire or in the conservatory and ending with tea/coffee and petit fours in the same comfortable surroundings.

Our menu is based on seasonal local produce, with the majority of our suppliers living within a ten mile radius. We offer local craft beers and a small interesting wine list.

Reservations for the year are taken from 1st March.



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### Sample dinner menu

#### To begin

- **Horn Head Kid Goat**  
Roast slow cooked Cleggan Goat with saute new potatoes, smoked bacon and red onion marmalade.
- **Quails eggs**  
Feuillete of poached Quail eggs, crisp Boille goats cheese and Hollandaise sauce.
- **Pea and Ham soup**  
Pea and honey Ham salad with pea soup and crispy egg.
- **Leitermacaward Oysters & Home cured Salmon.**  
Crispy oysters with cured Organic salmon, celeriac remoulade and a ginger & garlic dressing.
- **Arch Lobster raviolo**  
Raviolo with Lobster, crab, Scallop and sweetcorn in a brandy cream sauce.
- **Irish Rabbit**  
Loin of Irish rabbit with rabbit spring roll, cous cous, mushrooms & pistachio

#### Something refreshing

- Passionfruit sorbet

#### To follow

- **Killybegs Seabass**  
Grilled fillets of Seabass , saute smoked bacon, red chicory, celeriac and a red wine sauce.
- **Greencastle Halibut**  
Grilled Halibut with a sweet pepper risotto, clam butter sauce & purple sprouting broccoli.
- **Butternut squash Raviolo**  
Raviolo with cous cous, roast spring vegetables and a sage butter sauce.
- **Monaghan Duck**  
Pan-roast duck with sweet potato fondant, green beans and cherry brandy sauce.
- **Horn Head Dexter Beef**  
Dexter Beef steak, pomme anna and mushroom puree with slow cooked shin.
- **Arch Lamb**  
Loin, shoulder and liver of lamb with kale compote, dauphinoise potatoes, roscoff onions & lamb jus.

- **Ballyare Pork & Seared scallops**

Crisp pork belly & scallops with Black pudding and cauliflower puree.

## Sides

- Crispy fat chips
- Organic leaf salad with coriander & coconut dressing
- Roast vegetables

All main courses are served with vegetables and a side potato dish. Please inform us of any allergies as not all components of the dish are mentioned

## Contact Us

Susan & Derek Alcorn  
The Mill Restaurant  
Dunfanaghy  
Co. Donegal  
Ireland

tel: +353 (0)74 913 6985

email:

[info@themillrestaurant.com](mailto:info@themillrestaurant.com)

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