

2017

The Old Convent Dinner Menu 2017

The Old Convent

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Dinner

Dermot's daily changing 8 Course Irish Artisan Tasting Menu is served in The Chapel Dining Room at 8 pm. There is just one seating for dinner, so the table is yours to enjoy for the entire evening. (see sample menu below)

For guests staying more than one night, Dermot also offers his OC Bento Box – a lighter Irish Artisan Dinner served in a casual Japanese style in The Drawing Room at 8:15 pm. (see sample menu below)

Irish Artisan Tasting Menu

WHIPPED MACROOM RICOTTA, BEETROOT,
PISTACHIO CRUMBLE, BRIOCHE

-

ORGANIC PARSNIP VELOUTE,
ROAST CINNAMON OIL, MOZZARELLA POPOVER

-

GARLIC & ROSEMARY ROASTED MONKTAIL
BLACK TRUFFLE CORN, CAPER VIERGE

-

BLACKCURRANT SORBET,
MELON & GINGER PICKLE

-

SLOW COOKED LAMB NAVARIN
CONFIT GARLIC POTATO PUREE,
SEMI DRIED CHESTNUT MUSHROOMS,
MINT & SHERRY VINEGAR REDUCTION

-

MERINGUE, LEMON CURD,
BLACKBERRIES

-

TRAAS FARM APPLE PUFF PASTRY,
CANDIED PECANS, GOLDEN RAISINS, RUM CARAMEL,
VANILLA ICE CREAM



Find us :

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-
COFFEE, TEA,
DOUBLE CHOCOLATE FUDGE

Vegetarian Tasting Menu

WHIPPED MACROOM RICOTTA, BEETROOT,
PISTACHIO CRUMBLE, BRIOCHE

-
ORGANIC PARSNIP VELOUTE,
ROAST CINNAMON OIL, MOZZARELLA POPOVER

-
BLACK TRUFFLE & CORN RISOTTO,
ROAST SWEET POTATO

-
BLACKCURRANT SORBET,
MELON & GINGER PICKLE

-
CHICKPEA & HALOUMI FRITTER,
CONFIT GARLIC POTATO PUREE,
SEMI DRIED CHESTNUT MUSHROOMS

-
MERINGUE, LEMON CURD,
BLACKBERRIES

-
TRAAS FARM APPLE PUFF PASTRY,
CANDIED PECANS, GOLDEN RAISINS, RUM CARAMEL,
VANILLA ICE CREAM

-
COFFEE, TEA,
DOUBLE CHOCOLATE FUDGE

The OC Bento Box

Pistachio Crusted Salmon

sushi rice, ginger

Crispy Shiitake Mushrooms

roast garlic aioli, seasonal leaves

Marinated Mozzarella

tomato, caper, basil

Brioche Toast

parmesan, truffle

White Chocolate Mouse

seasonal berries

Tea & Coffee

€5.00 pp

(Please reserve in advance. Vegetarian Option by Request. Served in The Drawing Room. Residents only)

