The Strawberry Tree Aughrim Big Table Menu 2017

The Strawberry Tree

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An Organic and Wild Food Dinner at the Big Table

**St. Tola Goats Cheese**
Siobhan Ni Ghairbhith has been a cheese maker for over two decades in the West of Co. Clare. She farms 150 Goats organically and today we are marrying Siobhan’s superb Goats Cheese with Wild Sloe Gin Jelly, Beetroot Puree, Crouton
Siobhan received The Overall National Cheese Award in May 2013

**Macreddin Smoked Wild Salmon Tartar**
We have always been happy with our own Smoked Salmon, but since 2007, we think we have really cracked it with the most succulent smoke of all. Tonight we serve our own Smoked Wild Salmon with Fennel Salad, Avocado Coulis

**Wild Garlic Baked Chicken**
We get our Chickens from Mary Regan in Enniscorthy, Co. Wexford. Earlier in the spring, we picked some Wild Garlic in the woods around Macreddin Village from which we have made some Wild Garlic Pesto. From this we have baked these fab Organic Chickens

**Roast Irish Beef Rib Eye**
Our Beef is supplied by John Purcell Good Herdsman Co. Tipperary. Tonight we will serve this magnificent Organic Irish Beef Rib Eye with Red Wine Jus

**Baked Wild Brill**
Our Fishmonger Colin O’Shea has brought us some great Wild Brill from Kilmore Quay. This evening we will serve it with Green Asparagus, Cherry Tomatoes, Saffron Cream

**Crispy Polenta**
Spinach, Pea Shoots, Smoked Chilli Aioli

**Our Vegetables and Leaves**
Tonight’s Organic vegetables and salads come from Denis Healy’s farm in Kiltegan. He supplies the vegetables all year round for Macreddin Village

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**Macreddin Dessert Pot**

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The Strawberry Tree is the only certified Organic Restaurant in Ireland. Under (EU) Regulation 1804/99 and in accordance with The Standards for Organic Food as set by The Dept. of Agriculture together with The Organic Trust, it is illegal to store, prepare or serve conventional foodstuffs in The Strawberry Tree. The Strawberry Tree has successfully received EU Derogations for Irish Wild Foods, Irish Raw Milk Cheeses, Irish Non Organic Cream and Non Organic Butter in accordance with The Standards for Organic Food. By law, Derogations have to be noted on our menu when they are used.

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