

2017-10-19

Mulberry Garden : October Seasonal Dinner Menu

Mulberry Garden

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>



Part of the [Food Science Commons](#)

Recommended Citation

Mulberry Garden, "Mulberry Garden : October Seasonal Dinner Menu" (2017). *Menus of the 21st Century*. 481.

<https://arrow.tudublin.ie/menus21c/481>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 4.0 License](#)



Mulberry Garden
Gairdín Na Múcldeirge

This Week's Seasonal Dinner Menu

19th – 21st of October 2017

Starters

Poached Scallop

Corn Soup, Potato Aioli, Smoked Eel, Chive



Thornhill Duck Liver Mousse

Confit Hearts, Pickled Walnut, Quince



Potato Gnocchi

Cheese Custard, Confit Egg Yolk, Green Sauce

Mains

Wild Halibut

Celeriac Purée, Irish Pak Choi, Smoked Pork Jowl,
Cider Mustard Sauce



Organic Carrots

Smoked Hegarty's Cheddar Polenta,
Coffee Mayo



Confit Pork Belly

Chorizo Mayo, Poached Plum, Crispy Ears,
Cavolo Nero

Desserts

Carrot & Caraway Cake

Sea Buckthorn Gel, Meringue, Caraway Ice Cream

Or

Tea Or Coffee & Petit Fours

Or

Selection of Hand Crafted Irish Cheeses

Irish Apples, Crackers



€49

Menu is Subject to Change