

Opera Supper Menu

Amuse Bouche

Venison Pate “ En Croute” with Beetroot Relish

Tossed Salad of Mesclun Lettuces, Smoked Tomato, Bresaola,
Cantaloupe Melon & Figs with Honey & Mustard Dressing

Tiger Prawn & Crabmeat “ Martini”

Daube of Braised Irish Beef “ Bourignone”

Fresh Kilmore Monkfish wrapped in Bayonne ham & oven roasted
Served with Tomato & herb “ nage”

Bluebell Falls Goats Cheese Lasagne
Served with Killurin Mushrooms & Truffle Oil

Bouquetiere of Vegetables & Saffron Potatoes

Fresh Fruit Salad in a brandy snap basket glazed with rum sabayon
and a trio of fruit coulis

“ Delice de Cassis “ Blackcurrant & Cassis Mousse Cake
with red fruit coulis & Blackcurrant Sorbet

Irish Cheese Board of Carrigbyrne “ St Killians” Camembert,
Vintage Wexford Cheddar & Wicklow Blue Brie
with Crackers, Tomato & Plum Relish

Tea/ Coffee
€35