

THE
SEAVIEW
PORTMARNOCK

Autumn & Winter Table D'hôte Menu

Starters

Winter Jerusalem Artichoke Velouté, Truffle & Parmesan Tortellini

Heather Fed Venison Tartare, Confit Egg Yolk, Sour Raisin Jam

5 Mile Goats Cheese Tart, Marinated Beets, Beetroot Ketchup

Smoked Confit Chicken & Duck Terrine, Madeira Jelly

Home Cured Soy Salmon, Radish & Cucumber Salad, Seaweed Cracker (Squid Ink)

Mains

Slow Cooked Pork Belly, Spiced Squash, Kimchi Puree

Dromoland Estate Pheasant, Leg Dumpling, Girolles & Charred Corn

Wicklow Game Pithivier, Salt Baked Celeriac

Steamed Atlantic Hake, Mussel and Clam Broth, Black Kale

New Season Heritage Carrot & Barley Risotto, Pickled Carrot & Sage Leaf

Desserts

“Coffee & Doughnuts”

Coffee Brûlée And Vanilla Cream Donut

Black Forest Vacherin

Chocolate Sponge, Cherry Sorbet & Mousse

Praline Chocolate Bomb

Praline Cream, Gelato & Rich Chocolate

Pineapple Verrine

Tonka Bean Panna Cotta, Coconut Bavarois

Artisan Irish Cheese Board, Pear Chutney

Please add €8

€45 Per Person