

Wood Fired Feast

Saturday September 28th

Canapés:

Served on the terrace and in the kitchen garden

A taste of our garden produce

Prosecco and elderflower and non alcoholic option

Start

Pickled & roasted beetroot and goats cheese tart
with garden leaves and herbs

Mains

Chargrilled & orange press fennel bulb,
red Russian kale crisps, house smoked wild Atlantic salmon

Red and white house sauerkraut, preserved orchard apples,
crispy belly of pork

Irish potatoes & garden beetroot gratin, confit autumn onion,
Dexter beef striploin

All served with sharing bowls of seasonal garden salads
& crispy roast potatoes

Dessert

Dark Chocolate Ganache Tart

From our pantry - selection of Irish & French cheese with
crackers and preserves