

Rathsallagh Country House
February / March 2024 Menu

Entrée

Soup

Beef Consomme, Vegetables, Toast, Soft Herbs

Salmon

Citrus Cured, Roasted leek, Pickled Carrot, Caviar, Tarragon oil

Scallops

Roasted Cauliflower, Saffron, Fennel, Lime

Venison

Tartar, Pickled Blackberries, Shimeji, Lavender, Shallot

Hens Egg

Our own House egg cooked to 64°C, Celeriac, Cucumber, Ham, Hazelnut Crumb

Main Course

Beef

Wellington, Burned onion puree, Petite pois, Beef Gravy

Suckling Pig

Cooked 3 Ways, Stuffed Cabbage, Sweetcorn, Baby Carrot, Baileys, Jus

Cod

Herb Puree, Cucumber, Dill & Buttermilk Dressing

Sea Bass

BBQ, Fennel Stalks, Tender stem, Prawn Sauce

Lamb

Rumb, Turnip, Mint Dressing, Kale, Jus



Desserts



Tart

Baked Custard, Nutmeg, Rhubarb Ice-Cream

Choux Bun

Baileys Mousse, Roasted White Chocolate, Buckwheat

Chocolate

Fondant, Peanut Carmel, Blackberry curd, Vanilla

Panna Cotta

Elderflower, Apple, Meringue, Cherries

Cheese

Wicklow brie, Cashel Blue, Smoked Gubeen Jam, Raisin Chutney



Availability : February 2nd, 9th 10th 17th 24th. March 1st 2nd 8th