

VAUGHAN LODGE RESTAURANT

Sample Set menu €45 must be ordered by the whole table

-Canapes-

To Start...

Pan fried Scallops, Cauliflower, Lardo di Colonata, Red endive, Lemon emulsion

St Tola Fresh Goats Curd, Beetroot, Crisp Rye, Honey, Cucumber

Chicken Liver Parfait Crème Brulee, White Grape, Celery, Hazelnut

Quail and Foie Gras, Sauternes, Pear, Caramelised Walnut, Radish

Crab Salad, Apple, Macadamia, Red Chard, Dill

-Middle Course-

To Follow..

New Season Loin of Lamb, Wild Garlic, Smoked Ricotta, Lamb Sweetbreads, Leek

John Stone Fillet of Beef, Mushroom, Caramelized Shallot, Potato Terrine

Cod and Saute Langoustine, Potato Mousse, Watercress, Asparagus, Mussels, Burnt Onion Sauce

John Dory, Tenderstem Broccoli, Samphire, Crisp Prociutto, Borlotti Bean, Garlic Emulsion

Herb Gnocchi, Shaved Truffle, Spring Vegetables and Mushrooms, Poached Egg

To Finish...

Poached Apples, Salted Caramel Walnut Ice Cream.

Rhubarb and White Chocolate Canneloni, Poached Rhubarb, Homemade Vanilla Ice Cream

A Very Modern Tiramisu

Selection of Cheeses, Crackers and Apple and Raisin Chutney (Supplement €3)

-Petit Fours-

Please inform your server of any allergies or dietary requirements