

V A U G H A N L O D G E R E S T A U R A N T

Starter

Pan fried Scallops, Cauliflower, Prosciutto, Red endive, Lemon emulsion
St. Tola Goats Cheese, Textures of Apple and Beetroot, Caramelized Walnut
Pan-fried Langoustine and Pork Belly, Baby Carrots, Caper and Golden Raisin,
Liscannor Bay Crab Salad, Kohl Rabi, Cucumber and Melon
Foie Gras Terrine, Granny Smith Apple, Pistachio, Red wine

Main Course

Fillet of Beef, Onion, Mushroom, Oxtail, Red Wine Jus
Thornhill Duck Breast, Tart Fine of Caramelized Chicory, Sweet Potato, Orange Jus
Cooked Medium
John Dory, Fennel, Black Olive, Tomato and Lemongrass Veloute
Monkfish, Baby Artichoke, Pea, Mussels, Shellfish Cream Sauce
King Oyster Mushroom and Gnocchi, Wild Garlic, Fresh Truffle

Dessert

Peach Melba, Raspberry, Almond and Vanilla
Chocolate & Cherry Delice, Malt Ice-cream
Hazelnut Parfait with Espresso and Salted Caramel
Elderflower Crème Tastes and Textures of Strawberries
Selection of Irish Artisan and Farmhouse Cheese's

3 course €49

2 courses €42

Please inform your server of any allergies or dietary requirements you may have