

VAUGHAN LODGE RESTAURANT

Starter

Pan fried Scallops

Sea Buckthorn, Tapioca and Vegetable Pearls

St. Tola Goats Cheese

Raspberry Mousse, Orange Segments, Celery and Spring Onion

Sous Vide Venison Tartare

Enoki Mushrooms, Pickled and Smoked Beetroot, Horseradish and Tarragon

Baked Celeriac

Spinach, Cheese fondue, Yuzu Gel

Liscanor Bay Crab Salad

Carrot and Lemongrass Gazpacho, Chocolate Coffee Soil, Compressed Apples, Fish Skin

Main Course

Fillet of Beef

Courgette Spaghetti Carbonara, Mussels and Clams, Red Wine Jus

Monkfish

Carrot and Sea Buckthorn Juice, Summer Squash, Purple Truffle Potato

Halibut

Textures of Cauliflower, Crispy Quinoa, Wild Garlic

Chicken Supreme

Mushroom Duxelles, Cabbage, Foie Gras, Buttermilk and Barley Sauce

Skeaghanore Duck Breast

Shitake Mushrooms, Spicy Beetroot Gel, Walnut and Miso Jus

Slow Roasted Cauliflower

Raita, Wild Rice, Almond, Mint, Pumpkin Seeds Butter

2 course €43

3 course €50

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

D e s s e r t s

Carrot infused Sponge

Orange Gel, Mascarpone and Vanilla, Chia Pudding

Lemon Posset

Syllabub, Rhubarb Compote, Shortbread Biscuit

Chocolate

Lemon Curd, Mint Basil Jelly, White Chocolate Crumbs,
Vanilla Ice Cream

Selection of Irish Artisan and Farmhouse Cheese