

# 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**