

VAUGHAN LODGE RESTAURANT

Starter

6 Pouldoody Oysters , Rhubarb Mignonette €14

Scallops

Courgette and Wakame Spaghetti, Lemon Beurre Blanc **€17.00**

72 Hour Sous Vide Short Rib of Beef

Celeriac, Apple and Celery Gel , Jalapenio Sauce **€13.50**

Parsley, Lovage, Spinach Soup, Ham Hock Fritter €10.00

Goat Cheese €13.50

Avocado Mousse, Fennel, Blueberries

Main Course

Your Choice: Sirloin Steak €32.00

Rib Eye Steak €34.00

Fillet of Beef €40.00

Plate Garnish; Potato Terrine, Mushroom Mousse, Fried Onion
Sauces: Peppercorn or Roasted Garlic or Beef Jus

Fillets of Sea Trout €26.00

Smoked Almonds, Crispy Capers, Cucumber and Potato

Sous Vide Duck Breast €27.00

(Served Medium)

Variety of Carrots, Pearl barley, cooking Jus.

Pan Seared Fillet of Halibut €34.00

Cauliflower, Rum soaked Raisins, Curried Lobster Sauce

Desert

Spring Berry Crumble, Vanilla water Ice Cream €10.00

Crispy Apple Parcel, Caramel Sauce, Apple Caviar and Gel, Pine kernels, Vanilla Ice Cream €10.00

Chocolate Mousse, Limencello Jelly, Lemon Verbena, Honeycomb €10.00

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