

***Rathsallagh House***  
***Sample Dinner Menu***  
***Winter 2026***

***Starters***

***Soup***

*Parsnip, Whipped Honey, Yesterday's Bread*

***Scallops***

*French style Peas, Bacon, Shallots, Caviar, Tuille*

***Quail***

*Crispy, confit leg, egg, parsnip*

***Pork Belly***

*Roasted Figs, Crispy Onions, Balsamic Jus*

***Salad***

*Mixed Leaves, Cherry Tomatoes, Pickled Cucumber, Mozzarella*

***Main Course***

***Beef***

*Striploin , Parsnip, bone marrow, port jus*

***Lamb***

*Loin, Belly, Turnip, Baby Gem, feta, sour cherry*

***Venison***

*Sausage, Garden Beetroot, Savoy Cabbage, Hazelnuts, Spiced Jus*

## ***John Dory***

*Heirloom carrots, fennel, cockles, vadouvan sauce*

## ***Risotto***

*Fresh pea, Asparagus, Wild garlic, Aged Parmesan Cheese*

## ***Dessert***

### ***Black Cherry***

*Delice, White Chocolate Ice Cream, Cherries, Meringue*

### ***Panna Cotta***

*Lemon & vanilla, Meringue, Passion fruit & Mango*

### ***Parfait***

*Walnut, Praline Cremeaux, Pear & Orange Gel*

### ***Choux Bun***

*Pistachio, Glazed Rhubarb, Pistachio Ice Cream*

## ***Cheese***

*Wicklown Brie, Cashel Blue,*

*Smoked Gubbeen, Fig Jam, Raisin Chutney, Walnuts*

This is a sample menu only and will change with the season. Generally we will have a choice of four starts mains and deserts. The menu changes every day .  
Allergen information will be clearly displayed on the day