

# *Rathsallagh House*

## *Dinner Menu*

*11<sup>th</sup> September 2020*

*Cream of Spinach Soup*

*Pressed Ham Hock*

*Piccalilli, Black Pudding Crumb, Parsley*

*Sous Vide Lobster*

*Mango Lime Gel, Mango & Basil Salsa  
Tempura Claws*

*Crispy Irish Rock Oysters*

*Pickled Vegetable Salad, Citrus Aioli*

*North Indian Spiced Venison Samosa*

*Sweet & Sour Garden Berries, Orange*

*Honey & Pistachio Goat Cheese Terrine*

*Candid Walnut, Beetroot Carpaccio, Balsamic Reduction*

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*Glasson Farm Striploin of Beef*

*Thyme Potatoes, Haricot Vert, Confit Tomatoes  
Caramelised Red Onion  
Port Wine Jus*

*Potato Crusted Cod*

*Trio of Quinoa, Peppers Mussels, Grapes  
Curry Scented Veloute*

*Irish Chicken Roulade*

*Butternut Squash & Spinach Risotto, Shitake Mushroom,  
Parma Ham, Natural Jus*

*Wicklow Venison*

*Pear & Parsnip Puree, Potato Cake, Kale  
Elderberry Hunters Man Sauce*

*Aubergine Moussaka*

*Garden Cherry Tomatoes, Parmesan, Hazelnut Dukkha*

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*Tarte Tatin*

*Caramelised Apples, Crème Anglaise & Vanilla Ice Cream*

*Toffee Pudding*

*Touch of Ginger, Custard & Caramel Banana Ice Cream*

*Vanilla Crème Brule*

*Sable Biscuits & Blood Orange Sorbet*

*Cheese of the Day*

*With Dried Fruit Chutney, Grapes, Walnuts and Crackers*

