

Rathsallagh House
Sample Dinner Menu
Autumn 2024



Starters

Soup (1, 3, 11)

Baked potato & leek, sesame tuille, leek crisp

Trout (1, 2, 4, 7, 12)

Gin cured, cucumber, dill, shallots, bacon, mussels

Salad (1, 7, 12)


Toonsbridge mozzarella, red onion, basil, heirloom tomato

Quail (1, 3, 7, 12)

Roasted Ballotine, egg, wild mushrooms, brioche

Wood Pigeon(1, 3,7, 12)

Cobnuts, savoy cabbage, wild mushrooms & parsley



Main Course

Beef (7, 12)

Rib eye, mushroom duxelles, celeriac, port jus

Halibut (1, 2, 3, 4, 7, 9)

Courgette, basil, crispy mussels, langoustine bisque

Seabass (4, 7, 12)

Samphire, Cherry tomato, beurre Blanc

Pork (1, 12)

Fillet, cabbage, apple, black pudding, carrot

Pithivier (1, 3, 7, 12)

Cannelloni beans, onion, parsley velouté



Dessert

Tart

Limoncello curd, sour cherry sorbet, honeycomb

Fondant

Chocolate, blackberries, namelaka, crème fraiche

Set cream

Roasted Rathsallagh apples, poached plums, spiced syrup

Choux

Bun, Hazelnut mousse, toffee, walnut snap

Cheese

Wicklow brie, Cashel blue,

Smoked gubeen, fig jam, walnuts, celery

(1, 3, 7, 8, 12)

Tea or Coffee

with Petit Fours

Set Menu Price €65 per person

Please Inform a Member of Staff of Any Dietary Requirements.

Please do note: All 14 allergens are present in our kitchen, we cannot guarantee that dishes will be completely allergen free. All of our shellfish is handpicked and may contain shell, all of our game is wild and may contain lead shot. 1. Cereals Containing Gluten 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybean, 7milk, 8 Nuts, 9, celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs,