

FOTA DINNER MENU



2 Course € 60 per person

3 Course € 70 per person

Amuse Bouche

STARTERS

Minestrone Verde 2 | 11 | 12
Courgette, Peas ,Fregola, Herb Broth

Pressed Beef Cheek Croquettes 2 | 11 | 12
Celeriac Remoulade, Crispy Onions, Beef Jus

Rossmore Oyster Tempura 1 | 2 | 4 | 11 | 13
Pea Purée, Tartare Sauce

Scallops 1 | 2 | 4
Artichoke Crisp, Sweetcorn Puree, Basil Aioli

Smoked Chicken Salad 7 | 8 | 9
Watercress, Blood Orange, Miso Crisp

Sorbet

MAINS

Fillet of Beef (€10 Supplement) 2 | 9 | 12
Asparagus, Wilted Spinach Truffle Gratin, Morel Jus

Ballycotton Seabream 2 | 5 | 9 | 11 | 12
Broad Beans, Orzo, Gubbeen Chorizo, Chive Cream

Seared Chicken Supreme 1 | 2 | 5 | 9 | 12
Smoked Salmon & Herb Cream Cheese Mousse, Leek, Pommies Puree, Tarragon, Veloute

Skeaghanore Duck Leg Confit 2
Sweet Potato, Yellow Chicory, Blood Orange & Star Anise Glaze

Homemade Gnocchi 1 | 2 | 11
Woodland Mushrooms, Butternut Squash, Parmesan Crisp

DESSERTS

Chocolate and Caramel Mousse 1 | 2 | 8 | 10 almonds | 11
Praline Ice Cream

Apricot Pudding 1 | 2 | 8 | 11
White Chocolate Sorbet

Strawberry Cheesecake 1 | 2 | 11
Blackcurrant Sorbet

Black Forest Parfait 1 | 2 | 8
Amarena Cherries

Passionfruit Creme Brulee 1 | 2 | 8
Raspberry Sorbet

ALLERGENS

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin