

D I N N E R

MENU OPTIONS FROM €60.00 PER PERSON

TO START

(PLEASE CHOOSE 1)

HERITAGE CAESAR SALAD

Romaine Lettuce, Crisp Bacon Bits, Creamy Caesar Dressing, Garlic Herbed Croutons and covered in Parmesan Cheese

RINGS FARM CHICKEN AND WILD MUSHROOM BOUCHÉE

In a Rich Veloute Sauce, Tarragon and accompanied by a fluffy puff pastry

WARM ST TOLA GOATS CHEESE SALAD

Cos Lettuce, ruby beetroot & watermelon, Olive Oil Dressing

CLONAKILTY BLACK PUDDING CROQUETTE

Apple gel, organic leaves, confit cherry tomato.

CASHEL BLUE CHEESE AND POACHED PEAR

Organic mixed Leaves, radish and orange , candied walnut

SOUP

(PLEASE CHOOSE 1)

LEEK AND POTATO SOUP WITH A PARMESAN CROUTON

CREAM OF VEGETABLE SOUP WITH CHIVE CREAM

ROAST CARROT AND PARSNIP SOUP SPICED APPLE CREAM

WILD MUSHROOM AND BELL RED PEPPER

SWEET POTATO AND RED PEPPER SOUP WITH A CHILLI
CRÈME FRAICHE

ROASTED BUTTERNUT SQUASH SOUP DRIZZLED WITH
WHITE TRUFFLE OIL

TOMATO AND BASIL SOUP WITH BASIL CREAM

GALA
DINNER
MENU AT

THE
HERITAGE


Please inform us of any allergies, as our produce may contain some of the following: ① Peanuts ② Dairy ③ Shellfish ④ Sulphites ⑤ Tree Nuts ⑥ Eggs ⑦ Soy ⑧ Sesame ⑨ Fish ⑩ Gluten ⑪ Mustard ⑫ Celery ⑬ Molluscs ⑭ Lupin

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.



D I N N E R

MAINS

(PLEASE CHOOSE 2)

GRILLED FILLET OF 28 DAY AGED LAOIS BEEF
Rich Madeira Jus (supplement of €9.00)

SLOW ROAST BELLY OF LAOIS PORK
Cider and Pink Peppercorn Cream

**PAN - FRIED SUPREME OF RINGS FARM CHICKEN
WRAPPED IN PARMA HAM**
Stuffed with Bacon and wild mushroom mousse

ROAST SIRLOIN OF IRISH BEEF
Madeira & Port jus

GRILLED FILLET OF HAKE
Lemon & Herb Butter

BAKED FILLET OF IRISH SALMON
Baby Spinach and Saffron and lemon Cream

STEAMED FILLET OF SEA TROUT
Tomato and Fennel and seaweed Butter sauce

All main courses will be served with seasonal vegetables and potatoes

DESSERTS

(PLEASE CHOOSE 1)

**WARM STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE,
CANDIED PECAN**

WARM APPLE PIE, CRÈME ANGLAISE

VALRHONA CHOCOLATE BROWNIE

**MERINGUE NEST FILLED WITH MIXED BERRIES AND
CRÈME CHANTILLY**

PEAR AND ALMOND TART, STRAWBERRY CHANTILLY

MANGO AND VANILLA CHEESECAKE

CHOCOLATE AND ORANGE DELICE

CRÈME BRULÉE WITH VANILLA SHORT BREAD

SERVED WITH FRESHLY BREWED TEA AND COFFEE

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