**The Harvest Room at Dunbrody Winter Seasonal Menu €75**

Potato Risotto with Dunbrody Mead, Smoked Espuma, Potato Crisps & Black Truffle

Duck & Pistachio Terrine with a Pear & Apple Chutney, Wholegrain Mustard Vinaigrette

Turf-Smoked Egg Crème Caramel with Miso & Bacon Caramel and Pickled Mushroom

Garden Beetroot, Blackcurrant Preserve, Meadowfield Goats Cheese & Primrose Gel

Cauliflower Velouté with Duncannon Mussels & Black Garlic Sea Buckthorn

**₰₰₰₰₰**

Oven-Roasted Skeaghanore Duck Breast with Parsnip, Pickled Walnut Gel & Port Jus

Confit Shoulder of Irish Lamb with Oven-Roasted Lamb Rump, Buttered Summer Green Vegetables, Split Wholegrain Mustard & Red Wine Jus

Pan-Seared Brill with Champagne Beurre Blanc, Smoked Lough Neagh Eel & Goatsbridge Trout Roe

BBQ Cabbage with Kimchi, Fermented Garden Flaxseed, Savoy Cabbage Oil & Cream

Maple & Cider Glazed Pork Shoulder with Black Buttered Escargots, Rhubarb-Infused Buckwheat & Spring Onion

**₰₰₰₰₰**

Meringue Shell filled with Pickled Rhubarb, Strawberry Crème Diplomat and topped with New Season Wexford Strawberries

Caramel Soufflé with Chocolate Hazelnut Gelato **(Please allow 15min)**

Salted Dark Chocolate Marquise with Blood Orange Sorbet, Torched Meringue & Chocolate Tuile

Selection of Irish Cheeses; Cashel Blue, Gubbeen & Knockanore Smoked Cheddar with Dunbrody Onion Relish, Membrillo & Assorted Crackers

***Don’t fancy dessert? Why not enjoy a Classic Irish Coffee or Espresso Martini instead?***

## Suggested Wines of the Month

## Famille Perrin “Nature” Côtes de Rhône Vins Organic & Biologique

**The White** 2021 – A blend of Grenache blanc, Marsanne, Roussanne, Viognier **The Red** 2019 - Syrah Grenache

**Head Chef Rory Higdon Restaurant Manager Debbie Feitosa**

*All gratuities are distributed equally amongst our staff, thank you. Groups of 6 or more will incur a 12.5% Service Charge*

All our dishes are cooked to order l All our beef is of 100% Irish origin l Food Allergens Menu if required

Part of our philosophy at Dunbrody Country House Hotel has always revolved around utilising the best of all things local. From our own estate kitchen garden, herbs and honey, to free-range eggs from our hens and locally-foraged plants and seaweeds, nature shares with us a perpetually changing, bountiful harvest.

We are proud to showcase numerous Irish artisan producers, both from Wexford and further afield.

* Dunbrody Kitchen & Herb Gardens - Fresh Produce Grown Right Here on the Estate & our Flavoured Butter
* The Walled Garden at Tintern Abbey, Co Wexford - Seasonal Herbs, Fruits & Vegetables
* Duncannon Smokehouse – Smoked Salmon & Trout
* Crowes Farm, Co Tipperary – Free-Range Outdoor Reared Rashers & Pork
* Tinnock Farm, Campile, Co Wexford - Free-Range Eggs
* Killowen Farm, Courtnacuddy, Enniscorthy, Co Wexford – Artisan Natural Yoghurts
* Gerry Walsh Vegetables, Cork Road, Waterford – Seasonal Fruit & Vegetables
* Duncannon Fish, Co Wexford – Fresh Fish from the Hook Peninsula & Kilmore Quay
* Ballymackenny Farm, Co Louth – Pink Fir Apple Potatoes
* Rosscarbery, Co Cork – Angus Striploin Steaks
* Meadowfield Farm, Co Wexford – Goats Cheese