



The Harvest Room Seasonal Menu (sample)

To book please call +353(0)51 389600

Starters

Arthurstown Smoked Salmon with a Wasabi-Infused Crème Fraiche & Springroll of Smoked Salmon & Pickled Ginger

Curried Sweet Potato & Coconut Soup

Caramelised Dunmore East Scallops & Creamed Sweetcorn, Mustardcress & Truffle

Roasted Saddle of Rabbit stuffed with a Sage & Forest Mushroom Mousse on a Parsnip & Thyme Purée

Smooth Duck Parfait with Honey Glazed Fig, Toasted Brioche and a Raspberry Reduction

Open Ravioli of Sea Bass & Broad Beans with Prawn Bisque

Dunbrody Seasonal Green Salad of Garden Cos Lettuce with Orange Segments, Beetroot & Parmesan

Main Courses

The Dunbrody Double Joint - A Prime Roast just for two!

Soya & Honey-Glazed Belly of Pork with Pan-Seared Scallops, Sautéed Cabbage & Hamhock and an Apple Pomme Puree

Confit of Barbary Duck Leg on a Celeriac & Thyme Purée, Red Wine & Star Anise Jus

Pan-Roasted Breast of Chicken with Rilette of Leg, Ragout of Wild Mushrooms, Spinach & White Beans

Pan-Fried Cod with Coriander, Tomato, Roasted Vegetables & a Saffron Broth

Pithivier of Forest Mushrooms and Smoked Gubeen Cheese with Caviar of Aubergine and Parmesan Infusion

Char-Grilled Fillet of Prime Wexford Beef with an Oxtail Cottage Pie

Pan-Fried Fillet of Turbot with Garden Leeks and Black Trompette Mushrooms, Lemon Butter Sauce

Desserts

Baked Lemon Cream with Blackberry Curd & Lemon Sorbet

Dunbrody Chocolate Fondant, Vanilla Ice Cream **(cooked to order – 10 minute wait)**

Rhubarb Cheesecake, Poached Rhubarb, Rhubarb Sorbet

Cheese Board Selection, Homemade Chutney, Frozen Grapes, Crackers

*Vegetarian & Vegan options always available
– just mention any dietary requests at time of booking.*

