

Tasty Thursdays

AT TULFARRIS HOTEL

Starters

Chef's Homemade Cream Soup of the Evening #1,3,8,13

Tulfarris Farmhouse Brown Soda Bread

Five Mile Town Goats Cheese Bon Bons #1,2,5

Plum Tomato & Cardamon Relish, Fennel & Baby Salad Leaves

Pithivier of Slow Cooked Pork #1,2,3,5,8

Piccalilli of Vegetables, Apple & Vanilla, Micro Greens

Homemade Gravlax of Irish Salmon #2,5,8,12

Sweet Mustard Crème Fraiche & Pickled Cucumber

Glin Valley Chicken Liver Parfait #1,2,8,9,13

Blonde Raisin & Beetroot Chutney, Beetroot Purée, Toasted Brioche

Mains

Grilled Irish 7oz Flat Iron Steak #1,2,3,8

Crushed Yellow Turnip & Smoked Bacon, Autumn Kale & Port Jus

Butter Baked Breast of Irish Chicken #2,8

Boulangere Potato, Celeriac, Roasted Shallot & Natural Jus

Grilled Tranche of Salmon #2,5,6,12,13

Mediterranean Style Vegetables, Saffron Aioli & Basil Pesto

Spinach & Ricotta Tortellini #1,2,8,13

Roast Butternut & Sweet Potato, Garlic Cream

Crisp Confit Leg of Duck #2,8

Braised Red Cabbage, Rosti Potato, Orange Purée

Roasted Fillet of Atlantic Cod #1,2,8,12,14

Fresh Mussels, Seafood Emulsion, Soft Leaf Herb Crust

Desserts

Dark Chocolate & Hazelnut Delice #1,2,8,9,11,13

Coffee Cream, Whisky, Ice Cream, Peanut Brittle

Vanilla & Mascarpone Crème Brulée #1,2,8,13

Vanilla Sable Biscuit, Raspberry Sorbet

Salted Caramel Semi Freddo #2,8,9,13

Honeycomb, Hazelnut Crumble

Blackberry & Apple Parfait #1,2,8,13

Warm Gingerbread, Confit Apple, Blackberry Compote & Crisp

Selection of Artisan Irish Cheese #1,3,4,8

Tulfarris Chutney, Grapes, Crackers

DELICIOUS
3 COURSE DINNER
FOR TWO

for just

€49.90

(€24.95 pp)

Allergens:

1-Gluten

2-SOS &

Sulphites

3-Celery

4-Sesame

5-Mustard

6-Crustaceans

7-Lupin

8-Dairy

9-Nuts

10-Soya

11-Peanuts

12-Fish

13-Eggs

14-Molluscs