



TULFARRIS

HOTEL AND GOLF RESORT

Starters

Chef's Homemade Cream

Soup of the Evening

Tulfarris Farmhouse Brown Soda Bread

Five Mile Town Goats Cheese Bon Bons

Plum Tomato & Cardamon Relish, Fennel
& Baby Salad Leaves

Pithivier of Slow Cooked Pork Piccalilli of
Vegetables, Apple & Vanilla, Micro Greens
(12 minutes waiting time)

Homemade Beetroot Cured Irish Salmon

Horseradish Cream, Ruby Grapefruit,
Beetroot Puree, Micro Herbs

Glin Valley Chicken Liver Parfait

Cauliflower Pickle, Roasted Hazelnut,
Brioche, Blonde Raisin & Vanilla

Mains

12 Hour Pot Roasted Feather Blade of Irish Beef

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

Butter Baked Breast of Irish Chicken

Boulangere Potato, Celeriac, Roasted Shallot
& Natural Jus

Grilled Fillet of Salmon

Langoustine Sauce, Red Chard & Cod
Brandade

Spinach & Ricotta Tortellini

Roast Butternut & Sweet Potato, Garlic
Cream

Crisp Confit Leg of Duck

Braised Red Cabbage, Rosti Potato, Orange
Purée

Roasted Fillet of Atlantic Cod

Fresh Mussels, Seafood Emulsion, Soft Leaf
Herb Crust



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Available from the Grill

Grilled Irish 10oz Striploin Steak	€7 Supplement
Grilled Irish 8oz Rump Fillet Steak	€7 Supplement
Grilled Irish 7oz Flat Iron Steak	€5 Supplement

All Steaks are cooked to your liking & served with Peppercorn Sauce, Rustic Cut Skin on Fries, Baked Field Mushroom & Confit Onion

2 Courses €31 | 3 Courses €37