



TULFARRIS
HOTEL AND GOLF RESORT

Taste the Island Experience Menu

Starters

Chefs Homemade Soup of The Evening

Tulfarris Ballymore Organics Wholemeal Farmhouse Brown Soda Bread

Beetroot Cured Irish Salmon

Fennel, Vanilla Emulsion, Beets, Red Vein Sorrel

Pithivier of Rare Breed Pork

House Picalilli, Watercress, Turnip, Jus

Five Mile Town Goat's Cheese Mousseline

Walnut, Blackberries, Watercress, Apple

Lime Tree Chicken Liver Parfait

Red Onion, Pistachio, Sourdough, Golden Raisin, Herbs

Mains

12 Hour Pot Roasted Feather Blade of Irish Beef

Beluga Lentils, Wild Mushrooms, Savoy Cabbage, Carrot, Port Jus

Lemon & Thyme Butter Baked Supreme of Chicken

O'Neill's Black Pudding, Parsnip, Leeks, Natural Jus

Pan Roasted Darne of Irish Sea Hake

Cauliflower, Spinach, Tulfarris Pale Ale Foam, Atlantic Coast Irish Sea Weed

Salt Baked Celeriac

Walnut, Kale, Shallot, Pearl Barley, Poached Hens Egg, Crispy Onions, Watercress

18 Hour Slow Cooked Belly of Rare Breed Pork

Sweet Potato, Streaky Bacon, Red Onion, Sage, Apple, Jus

Desserts

Strawberry Macaroon

Wexford Strawberries, Crème Patisserie, Balsamic, Sorrel, Powder

Baked Raspberry & White Chocolate Cheesecake

Curd, Powder, Meringue, Sorbet, Mint

Bramley Apple Semi Freddo

Puree, Salted Caramel, Muscovado Sponge, Crème Anglaise, Oat Crunch

Selection of Artisan Irish Cheese

Served with Chutney, Grapes and Crackers, Celery & Walnuts (€5 supplement)

Dark Chocolate & Peanut Pave

Puree, 100's & 1000's, Peanut Ice Cream, Chocolate Sauce, Nuts