



## KILLRUDDERY

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Winter Dinner

November - March

69.00 per person

Choose one from each of the following:

### **To Start**

Walled garden seasonal soup:

White cabbage and cumin OR Celeriac and blue cheese OR Jerusalem artichoke and thyme

Chicory & hazelnut tart, orange and juniper berry puree, winter salad leaves

Roasted garden shallots, & Creeny cheese tartlet, Killruddery apple & fig chutney

Tian of smoked salmon, crab & prawn, chives & horseradish dressing

### **To Follow**

Killruddery lamb two ways: roasted loin, braised shoulder,, potato gratin, seasonal greens, rosemary sauce

Baked atlantic cod, celery & apple risotto, Sauce Vierge

Slowly braised beef brisket, wild mushroom pearl barley, Sautee salsify

Potato, celeriac & apple cake with seasonal greens, & foragers gravy

### **To Finish**

Garden apple crumble & chestnut icecream

Cinnamon pavlova, garden apple & blackberry, fresh cream

Blackcurrant cheesecake

Chocolate brownie, spiced blood orange compote

Freshly brewed tea & coffee

(10% Service Charge on all Food and Beverage applies)

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Our passion is our produce. Please see below our list of preferred suppliers:

Our own Garden and Farm. Ring's Farm, Carlow - free range chicken. North Wicklow eggs

Farrelly's Butchers, Wicklow beef, lamb & pork. Corleggy Cheese, Co.Carlow - also supplies Young Buck blue cheese from Co.Down