

FRIDAY NIGHT SUPPER

Friday 18th September

Our Garden on your plate

To begin

Head Chef Rafal's Killruddery ham hock terrine, green bean piccalilli, Killruddery treacle soda bread.

Killruddery tomatoes stuffed with quinoa & Walled Garden herbs. Killruddery Garden pesto & olive tapenade made with our Farm Shop olives, Walled Garden garlic & Killruddery rapeseed oil.

To follow

Killruddery wild boar casserole, slow cooked with Walled Garden root vegetables, herbs, pink fir apple potatoes, Ballyhoura Farm mushrooms, Killruddery red currant jelly & port wine.

Killruddery vegetable pastry parcel - A celebration of the abundant Autumn Harvest in our Walled Garden:

Herb marinated, roasted vegetables & heritage "Farleigh" damsons, rolled in Cavolo Nero kale & wrapped in our rich puff pastry. Spiced onion relish, ginger & stout sauce.

Something sweet

Rose scented almond meringue, Killruddery apple & blackberry compote.

Killruddery beetroot & chocolate torte, almond ice cream.

Additional

Cheese plate - Cais na Tire (Sheep), Old MacDonald Farm (Goat), Kylemore (Cow), Killruddery apple & fig chutney, Sheridan's crackers

€8.50

All vegetables and greens are sourced from our garden

If you have any dietary requirements do inform your server prior to ordering.
Please ask your server for our Allergen list.

