

## FRIDAY NIGHT SUPPER

Friday 9<sup>th</sup> of October

*Our Garden on your plate*

### To begin

Killruddery caramelised shallot & Corleggy sheep's cheese tart, Walled Garden herb pesto.

Head Chef Rafal's take on a bouillabaisse:  
Killruddery tomatoes, onions & rapeseed oil slow cooked with Walled Garden herbs & garlic, lots of pernod & a dash of cream, combined with locally sourced sustainable fish.

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### To follow

Killruddery lamb cooked Greek style:  
A combination of grilled loin chop & shoulder meat balls, infused with Walled Garden herbs, Killruddery cucumber tzatziki, a cassalette of Walled Garden beans & a Sante potato croquette.

Killruddery kitchen stuffed braised cabbage Polish style:  
Our Walled Garden cabbage, courgettes, beets, onions, garlic & Killruddery Estate foraged mushrooms rolled with a little rice & baked in a sauce of our tomatoes & herbs. Killruddery Carolus potato & kale cake.

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### Something sweet

Warm Killruddery Orchard plum cobbler. Ginger & thyme ice cream.

Igor's scrumptious blackberry cake. Cinnamon chantilly cream.

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### 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.

