

TABLE D'HÔTE DINNER MENU



MAXWELLS

GRILL ROOM



STARTERS

Soup of the Evening

with brown treacle bread

1, 2, 4, 14

Farnham Estate 365 Gin Cured Salmon

scorched grapefruit segments, sea asparagus, citrus potatoes, fennel puree

2, 3, 4, 6, 10, 14

Toonsbridge Mozzarella

heirloom tomatoes, kilkenny orchard balsamic, basil oil, pine nuts, gold river leaf

2, 7, 14

Crispy Confit Duck Spring Roll

coriander, black sesame & orange slaw, house sweet chilli, & lime aioli

1, 2, 3, 4, 5, 7, 9, 14

MAIN COURSE

Buttermilk Chicken Supreme

potato rosti, tenderstem broccoli, glazed baby carrots, parsnip crisps, tarragon gravy

2, 3, 4, 14

Irish Coast Sea Bass Fillet

black olive & sundried tomato, crushed potato, crispy capers, charred courgette, basil veloute

2, 4, 10, 14

Sweet Potato & Corn Fritters

charred corn salsa, soy tossed pak choi, chunky peanut satay, lemon oil

1, 5, 8, 9, 14

10^{oz} Irish Sirloin Steak

roast shallot puree, smoked cheddar gratin, confit chestnut mushroom with a choice of sauce; green pepper, béarnaise or garlic butter

2, 3, 4, 13, 14

€5.00 per person supplement

SIDES €4.50

Homemade Triple Cooked Chips
14

House Wedges with Truffle Aioli & Shaved Parmesan
2, 3, 14

Chive Champ Potatoes
2, 14

Rosemary & Garlic Roasted Vegetables with Thyme
14

Farnham Estate House Salad
14


something
SWEET

Passion Fruit & Mango Cheesecake

white chocolate crumble, lime & ginger sorbet

1, 2, 3, 5, 14

Warm Apple & Blackberry Crumble

pecan crumb, bourbon vanilla ice-cream

1, 2, 3, 7, 14

Bourbon Vanilla Crème Brûlée

summer berry compote, black pepper shortbread

1, 2, 3, 14