

THE
MIRROR
ROOM

SPECIAL OCCASION MENU

STARTERS

Dressed Castletownbere crab, goats bridge caviar, micro herbs

Ham hock terrine, black garlic aioli, warm brioche

Ardsallagh goat's cheese tartlet, arrabiata, dressed rocket, aged balsamic

Chef's soup of the day

MAIN COURSE

Robata grilled sirloin steak, shallot puree, Jameson and pink peppercorn sauce

Seared organic salmon, dressed watercress, hollandaise sauce

West Cork chicken supreme, butternut squash, garlic & thyme jus

Butternut squash gnocchi, Chablis cream

DESSERTS

Warm chocolate fondant, black cherry gelato

Vegan raspberry cheesecake, coconut sorbet

Vanilla crème brulee, biscotti

Selection of Scup gelato

TEA / COFFEE

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. If you have any allergies or intolerances, please ask your server for our allergen information booklet. We will endeavour to tailor or create a dish to suit your needs.

PAUL LANE - HEAD CHEF