

DINNER MENU

Tuesday 17th March

Canapés served at 7.30pm ~ Dinner served at 8.00pm

A Selection of Delphi Canapés

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*Cleggan Bay Crab Meat
Seasoned with Garden Herb Mayonnaise*

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*Pan-fried Fillet of Venison
Served with Celeriac & Parsley Puree & a Pepper Sauce*

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*White Chocolate Panna Cotta
& Dark Chocolate Sauce*

Or

*A Selection of Irish Cheeses served with Crackers & Chutney
(To be ordered prior to dinner)*

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*Homemade Chocolates & Coffee
(Served in the Drawing Room)*

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Chef's recommended Wine for this evening's menu:

2012 Crozes Hermitage "equinoxe" (RO13) €40

Unashamedly fruity, this wine reflects all the fleshy character and the freshness of this particular vintage. Blackberries with a hint of olive on the nose then a palate which is velvety and gloriously ripe.

"All of our produce is sourced locally for freshness and quality"

NB: As some of our dishes may contain ingredients that could affect specific allergies. If you are at all concerned please do talk to our Head Chef.

