

Kathleen's KITCHEN

Dinner Group Menu

SMALL PLATES

Ballymakenny potato and leek soup ✓
crème fraiche & Guinness bread

Ardsallagh goats cheese & Iona Farm beetroot salad ✓
High Bank balsamic glaze, amaretto and walnut crumble

McLoughlin's chicken liver pate
mixed berry compote, mixed berry coulis, crushed hazelnuts
and toasted brioche



LARGE PLATES

Pan seared Feighcullen Farm chicken supreme
corn kernels, kale and Tarragon butter emulsion sauce

Pat McLoughlin's braised lamb neck ^{GF}
pea puree, peas, crème fraiche and mashed potatoes

Curried cauliflower steak ^{PB, GF}
chickpea hummus, tomato salsa and salsa verde

Kilmore Quay cod
creamy butter beans, asparagus, lump fish roe and
a brown butter crumb



MAKE IT COMPLETE

Skinny Fries *PB*

Kathleen's mash potatoes *V*
Glenilen Farm butter

Iona Farm buttered seasonal green vegetables *V*

Heirloom tomato salad *PB*
olive crumb and pickled shallot



SOMETHING SWEET

Lemon verbena pannacotta
strawberry compote and lemon biscuit

Fruit of the forest bakewell
raspberry sorbet and almond crunch *GF*

Blueberry cake
blueberry coulis, fresh blueberries *PB, GF*

Black forest dome
chocolate and cherry sauce, vanilla ice cream

2 Courses € 65 | 3 Courses € 75

PB - Plant Based, GF - Gluten Free, V - Vegetarian

*Allow us to fulfil your needs
Please let one of our wait staff know if you have any special dietary requirements,
food allergies or food intolerances.*

