

Sample of our Early Evening Dinner Menu.

The Mustard Seed, famous for superb food and splendid hospitality, is now serving an Early Evening Dinner incorporating the finest of locally sourced ingredients and garden produce.

Three courses followed by Tea or Coffee can be enjoyed Sunday to Friday from 6.30pm to 7.30pm at a cost per person of €42.

Wild mushroom salad with roasted butternut squash and blue cheese veloute.

Duck liver pate with homemade chutney and toasted foccacia

Broccoli and potato soup.

Irish smoked chicken spring roll with broccoli puree and balsamic reduction.

Roasted chicken breast with pickled beetroot, pearl barley and risotto, thyme jus.

Pan-fried sea trout with spinach quinoa and wilted peppers, balsamic reduction.

Creamed leek and wild mushroom tart, carpaccio of beetroots and salad leaves.

Char grilled rose of veal with baked artichokes and garlic aioli, wild mushroom jus.

Selection of vegetable and potatoes.

Selection of homemade ice cream with tuille crisps.

Pink lady apple tart topped with hazel nut crumble and vanilla ice cream.

Homemade Christmas pudding with whipped cream.

Cahill's cheeses with homemade Cayenne biscuits and grapes.

Tea / Coffee/fresh infusion.

**