

## The Mustard Seed at Echo Lodge.

### Four course dinner menu

€60 per person, inclusive of VAT.

Baked sea bass with celeriac parfait, mange tout and sesame seed salad.

or

Ham hock and Tournafulla black pudding terrine with toasted foccacia bread and homemade chutney.

or

Summer vegetable and smoked chicken spring roll with lettuce puree.

or

Tempura Nori roll of Irish smoked Salmon, pickled vegetables and wasabi oils.

or

Warm salad of herbed polenta, marinated feta cheese, caramelised peach, sundried tomatoes, balsamic and truffle dressing.

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Carrot and Orange soup.

or

Seasonal salad.

or

Summer berry and kirsch sorbet.

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Pan seared rack of suckling pig with fennel puree, green beans, salsa verde and light red wine jus.

or

Pan-fried Irish Hereford sirloin with onion veloute, char grilled scallions, slow roast garlic hummus and thyme jus.

or

Guinea Fowl with truffle scented Mousseline potato, mild mushroom duxelle and port win jus.

or

Pan-fried halibut with wilted spinach, potato rosti, sweet peppernato and sorrel aioli.

or

Ardsallagh's goat's cheese soufflé with Porto Blanco poached pear and pickled beetroot infusion.

or

Pan seared scallops with aubergine compote and creamed leek crouquette, balsamic reduction.

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Dessert.

Tea/ coffee or fresh herbal infusions and petit fours.

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Service Charge at your discretion.

All our meat is from Flesk meats in Macroom, our fish is from Star Seafood Kenmare & Rene Cusack's Limerick, and vegetables come from our own gardens, limerick milk market and Richardson's Limerick.