



2 courses / 3 courses

Homemade seasonal soup of the day with An Sugan brown bread

Ardsallagh goat's cheese croquettes, organic leaves, roasted red pepper & tapenade oil (V)

An Sugan Chicken Liver Pate infused with garlic & brandy, served with red currant marmalade & toasted sour dough

Filo parcels with roast butternut squash, feta, caramelized onion & red pepper sauce (V)

Breast of Irish chicken stuffed with Clonakilty black pudding mousse, tomato sauce on a bed of whipped potato & seasonal vegetables

Seared fillet of hake on a bed of crushed potato with Gubbeen chorizo, seafood velouté & salsa verde

Home-made lemon curd, meringue, whipped cream & cinnamon scented berries

Caramel ice-cream sundae with chocolate sauce & honeycomb

Chocolate & orange brownie with vanilla bean ice-cream & chocolate sauce

Omissions Certainly, but no Substitutions.
No separate cheques