2012

Mulberry Garden Seasonal Dinner Menu 5th – 7th July, 2012

Mulberry Gardens

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This Week’s Seasonal Dinner Menu
5th – 7th July 2012

Pan Fried Scallops
Crubeen, Cauliflower Cream, Caper Dressing
Or
Roast Irish Wood Pigeon
Fresh Pea & Bacon Open Ravioli, Cured Pork Belly

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Fillet of Atlantic Hake
Samphire, Baby Leeks, Clogherhead Crab Cake, Aniseed Emulsion
Or
Loin of Rose Veal
Roast Violet Artichoke, Pink Garlic, Broad Beans, Pressed Potato

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New Season Local Strawberries
Vanilla Panna Cotta, Homemade Donut
Or
Irish Artisan Cheeses
Homemade Crackers, Rye Bread, Rhubarb Compote, Red Onion Marmalade

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€40
Our Producers This Evening:

- Scallops & Samphire: Mourne Seafood’s, Kilkeel Harbour Co. Down
- Wood Pigeon: Wild Irish Game, Glenmalure, Rathdrum, Co. Wicklow
- Hake: Jonathan Wright of Marino, Dublin 3
- Veal: Maurice Kettyle, Lisnaskea, Co. Fermanagh
- Local Vegetables & Strawberries: Brendan Guinan, Rush, Co. Dublin

Our Cheese Board Selection:

- St. Tola Goat’s Cheese: Siobhán Ní Ghairbhith, Inagh, Co. Clare
- Bellingham Blue: Peter & Anita Thomas, Castlebellingham, Co. Louth
- Ardrahan: Ardrahan Farmhouse, Kanturk, Co. Cork
- Glebe Brethan: The Tiernan Family, Dunleer, Co. Louth

Located On Mulberry Lane, Donnybrook, Dublin 4
Open From 6pm Thursday, Friday & Saturday Only

Telephone: (01) 2693300
www.mulberrygarden.ie