2017

Restaurant Forty One Dessert Menu 2017

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Food and Wine

Dessert

Banana Swiss Roll, Buttermilk, Gingerbread Ice Cream
Blood Orange and Mascarpone
Shortbread, Praline Cream, Salted Caramel Ice Cream
Irish Orchard Apple Tart Tatin, Bourbon Vanilla Ice Cream
Selection of Homemade Ice Creams and Sorbet
Selection of Farmhouse Artisan Cheeses
'Mock Opera', Mandarin Cream, Yuzu Sorbet, Opera Chocolate Ganache

Prices starting from €12

FINEST INGREDIENTS FROM OUR GARDEN
LUNCH FROM 12.30pm to 2.30pm, DINNER FROM 5.30pm to 10.30pm