Food and Wine

Lunch

Starters

Annagasan Smoked Salmon, Crème Fraîche, Classic Garnish

Warm Toonsbridge Mozzarella, Merinda Tomatoes, Watercress Purée, Aged Balsamic, Sea Salt

Paris Brown Velouté, Beech Mushrooms

Main Course

Slow Cooked Mountain Lamb, Vegetables Cooked in Cider, Pommery Mustard

Noisette of Wicklow Gap Venison, Parsnip, Celery, Bay Leaf Jus

Atlantic Cod, Crushed Jerusalem Artichoke, Noilly Prat Sauce

Dessert

Shortbread, Praline Cream, Salted Caramel Ice Cream

Teeling Whisky, Chocolate, Coffee

Selection of Farmhouse Artisan Cheeses

Tea /Coffee and Petits Fours
Food and Wine at Restaurant Forty One

3 Course Lunch
€35 per person

5 Course Surprise Tasting Menu
€45 per person

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

Restaurant Forty One

Directions

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