The Mill Restaurant Dunfanaghy Dinner Menu 2017

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RESTAURANT

"simple deliciousness"

The Sunday Times, Irelands Top 100 restaurants, The McKenna Guide 2016

Our restaurant, seating 30 people, offers our customers a very special evening, starting the six course dinner menu with canapés and aperitifs at the turf fire or in the conservatory and ending with tea/coffee and petit fours in the same comfortable surroundings.

Our menu is based on seasonal local produce, with the majority of our suppliers living within a ten mile radius. We offer local craft beers and a small interesting wine list.

Reservations for the year are taken from 1st March.

Sample dinner menu

To begin

- Horn Head Kid Goat
  Roast slow cooked Cleggan Goat with saute new potatoes, smoked bacon and red onion marmalade.
- Quails eggs
  Feuillete of poached Quail eggs, crisp Boille goats cheese and Hollandaise sauce.
- Pea and Ham soup
  Pea and honey Ham salad with pea soup and crispy egg.
- Leitirmacaward Oysters & Home cured Salmon.
  Crispy oysters with cured Organic salmon, celeriac remoulade and a ginger & garlic dressing.
- Arch Lobster raviolo
  Raviolo with Lobster, crab, Scallop and sweetcorn in a brandy cream sauce.
- Irish Rabbit
  Loin of Irish rabbit with rabbit spring roll, cous cous, mushrooms & pistachio

Something refreshing

- Passionfruit sorbet

To follow

- Killybegs Seabass
  Grilled fillets of Seabass, saute smoked bacon, red chicory, celeriac and a red wine sauce.
- Greencastle Halibut
  Grilled Halibut with a sweet pepper risotto, clam butter sauce & purple sprouting broccoli.
- Butternut squash Raviolo
  Raviolo with cous cous, roast spring vegetables and a sage butter sauce.
- Monaghan Duck
  Pan-roast duck with sweet potato fondant, green beans and cherry brandy sauce.
- Horn Head Dexter Beef
  Dexter Beef steak, pomme anna and mushroom puree with slow cooked shin.
- Arch Lamb
  Loin, shoulder and liver of lamb with kale compote, dauphinoise potatoes, roscoff onions & lamb jus.
Ballyare Pork & Seared scallops
Crisp pork belly & scallops with Black pudding and cauliflower puree.

Sides

- Crispy fat chips
- Organic leaf salad with coriander & coconut dressing
- Roast vegetables

All main courses are served with vegetables and a side potato dish. Please inform us of any allergies as not all components of the dish are mentioned.