Cliff House Hotel: Dinner Menu 5th of September, 2014.

Cliff House Hotel

Follow this and additional works at: http://arrow.dit.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation
http://arrow.dit.ie/menus21c/89

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Starters |
Bantry Bay Organic Salmon  Ballotine, Iced, Marinated, Cured, Maple Wood Smoked, Pickled Vegetables, Herbs, Horseradish
West Cork Scallops  Seared, Ceviche, Butternut Squash, Garden Spinach Black Garlic, Red Pepperberries, Dutch Salad, Irish Caviar
Ratatouille 2014  Textures and Structures, Olive Oil Ice Cream, Garden Basil
West Cork Lobster  Five Preparations, Garden Celery, Watermelon Heirloom Tomato, Yoghurt, Vodka, Lemon
Squab Pigeon “Red Label”  Breast, Leg, Foie Gras, Garden Beetroot Preparations Raspberry, Woodruff Oil, Cabernet Sauvignon Vinegar

Main Courses |
McGrath’s Black Angus Beef  Fillet, Sausage, Small Vegetables, Potato ‘Fondant’, Kilbeggan Whiskey, Beef Tea, Garden Herbs
Irish Rose Veal  Strip loin, Stuffed & Oven Roasted, Palm Kale, Garden Kohlrabi, Chanterelles, Veal Jus,
McGraths Lamb  Rack, Loin, Sweet Breads, Garden Carrots, Persillade Gnocchi, Broadbeans, Thyme, Honey, Lamb Jus
Helvick Turbot  Fillet, Grilled & Pickled, Garden Fennel, Lismore Girolles Lardo di Collonata, Watercress Oil, Chicken Jus
Helvick Monkfish  Loin- Black Olive Oil Poached & Crusted, Brandade Pastry, Garden Leeks “Casserole”, Cray Fish, Parsley

Desserts |
Organic Chocolate 65 %  Mousse, Crème, Vanilla Semi Freddo, Olive Oil Sea Salt, ‘White’ Coffee Ice Cream
“Alto el Sol “ Peru - Vintage 2013”
“Madirofolo” Madagascar- Vintage 2012”
Rhubarb  Sphere, Marinated, Dried, Consommé, Sorbet Aerated Soymilk, Ginger, Brown Sugar Crunch
Glenilen Farm Yoghurt  Soufflé & Panna Cotta, Blackberries, Lemon Verbena Cliff House Granola (Please allow 20 minutes)
Apple 2014  Textures and Structures, Spice Cake, Caramel Ganache Honeycomb, Apple Cider Puffs, Hazelnut Ice Cream
Farm House Cheeses  Selection of Six, Apple - Juice, Jelly, Compressed, Home Made Crackers, Garden Salad

3 course menu  70.00
3 course wine matching  27.50