



***The Kitchen Restaurant***  
***Table D'Hôte Menu***

***5 Courses for 55pp***

*(All Prices include Pre-Starter, Tea / Coffee & Petit Fours)*

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**STARTERS**

***Velouté***

*Creamy Soup  
 Vegetables Crisps  
 Rosemary Froth*

***Aubergine Salade***

*Roasted Aubergine with Garlic & Balsamic  
 Cottage Cheese Mixed with Fresh Basil  
 Cherry Tomato Confit,  
 Rocket Salad & Extra Virgin Olive Oil*

***Les Joues De Porc***

*Slow Braised Pig Cheek,  
 Mushrooms Barley Risotto,  
 Vanilla Jus*

*"Head Chef Philippe Farineau's Signature Dish"*

***L'Assiette de Poisson***

*Garlic Marinated Crab Claw, Pesto Mussels, Gravalax,  
 Home Smoked Salmon,  
 Curry Oil*

***L'Autruche***

*Roast Loin of Ostrich,  
 Rosemary Potato Puree,  
 Few Mange tout from Our Garden  
 Cherry sauce*

***Le Gateau de Poisson***

*Local Fish Cake  
 Fresh Broad Beans  
 Lemon Grass Beurre Blanc*

*All of our ingredients are sourced locally within County Mayo where possible...*



# The Kitchen Restaurant

## MAIN COURSE

### **Le Boeuf**

Slowly Cooked Sirloin of Local Beef,  
Rosemary Potato Croquette,  
Root Vegetables Glazed with a Rocket Sabayon  
Bordelaise sauce

*"Head Chef Philippe Farineau Signature Dish"*

### **Le Poulet**

Slowly Cooked Breast of Chicken, Confit Potato,  
Italian Beetroot, Creamed Savoy Cabbage  
Lavender & Honey Jus

### **L'Agneau de Printemps**

Rack of Spring Lamb  
Braised Lamb Shoulder Ravioli  
Tomato Stuffed With Goat Cheese  
Lamb & Mint Jus

### **Le Barbue**

Pan Fried West Coast Brill, Almonds Herbs Crumbled,  
Seafood Risotto, Green Asparagus  
Saffron sauce

### **Le Saumon**

Organic Salmon, Scallion Crushed Baby Potato,  
Marinated Grilled Fennel,  
Capers & Shallots Sauce Vierge

### **La Courge Jaune Farcie**

Stuffed Yellow Round Courgette from our Garden,  
Broad Beans & Tomato Arborio Risotto,  
Parmesan Glazing

*All Main Courses Served with Chefs Potato of the evening*

## SIDE ORDERS

€2.50 each

Mixed Leaves Salad, Market Vegetable

### **Head Chef Philippe Farineau**

*"Irish Produce French Heart"*

*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager*

*Awarded Connaught Best Chef and  
Awarded Connaught Best Hotel Restaurant  
by R.A.I 2011*



*Awarded 2 AA Rosettes 2010*

*Sous Chef Rafal Lorys &  
Imre David*

*Guests who require reading glasses, ask a member of staff for our selection*

**Restaurant Manager  
Bart Schmidtke**

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