

## Sample Table d'Hôte Menu

2 Course 42 | 3 Course 50

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### To Start

Cream of Celeriac Soup, Truffle Oil  
Fivemiletown Goat's Cheese Mousse, Pickled Beetroot, Walnut Pesto  
House Cured Castletownbere Salmon, Green Olives, Capers, Horseradish Yoghurt, Lemon Gel  
Ham Hock & Pork Terrine, Celeriac Remoulade, Mustard Aioli

### Main Course

Rib Eye Steak, Spinach, Bourguignon Jus \* €12 Supplement  
Roast Pheasant, Choucroute, Morteau Sausage(may contain shot)  
Pan Seared Kilmore Quay Cod, Cauliflower Purée, Tenderstem Broccoli, Mullaghmore Mussels  
Cep Mushroom Risotto, Truffle, Cratloe Hills Sheeps Cheese

### Side Orders

Hispi Cabbage • Mashed Potatoes • Green Salad • Cauliflower Gratin | 5.5  
Shelbourne Truffle Fries | 7.5

### Desserts

Shelbourne Pavlova, Mixed Berries, Crème Chantilly  
Warm Chocolate Fondant, Pistachio Ice Cream  
Lemon Posset, Plum Compôte, Caramelised Almond Tuile  
Sticky Toffee Pudding, Butterscotch Sauce, Strawberry Ice Cream  
Selection of Irish Cheese, Quince Jelly