

Adare Manor



Tasting Menu

Amuse Bouche



Crispy Irish Pork Belly and Seared Scallops,
White Bean Purée, Smoked Bacon Cream



Baked Goats Cheese and Thyme Fondant,
Roast Figs and Pine Salad



Crispy Skin Salmon Fillet, Sorrel Compote,
Shrimp and Chive Brandade, Lobster Sauce



Frozen Champagne Bellini



Roast Fillet of Irish Beef,
Potato Fondant, Sauté Beetroots, Onion Cream,
Cracked Pepper Jus



Milk Chocolate & Cherry Trifle



Lemon & Sage Drizzle Cake with
Yoghurt Crème Brulée, Blueberry Compote

€70.00 per person