

Table d'hôte Starters

Celeriac Soup, Salt Baked Celeriac,
Truffle, Mushroom

Wild Irish Partridge, Leg Ballotine,
Sage Bread Sauce

House Smoked Salmon, Barbecued Salmon,
Citrus Aioli, Pickled Cucumber

Confit Chicken Terrine, Pickled Plums,
Pecans, Prunes



Table d'hôte Main Courses

21 Day Dry Aged Sirloin Steak of Irish Beef,
Glazed Mushroom, Garlic Butter, Pearl Onions,
Brisket, Pinenuts, Celeriac Purée
(Supplement €3.50)

Pan Fried Sea Bass, Ratatouille, Basil Mousseline,
Garlic Crumbs, Beurre Blanc, Lentils

Roast Breast of Pheasant, Sprouts, Pancetta, Plum Paste,
Chestnuts, Black Pudding Croquette, Parsnip Purée

Pan Seared Sole on the Bone, Almond Butter, Organic Almonds,
Killary Mussels, Confit Tomatoes, Cauliflower Purée, Scallion

Mediterranean Vegetable Orzo,
Spinach, Shaved Parmesan



Table d'hôte Dessert

Bavarois, Crème Anglais, Cider Raisins,
Nut Crumbles, Stracciatella Ice Cream

Pistachio Gateaux, Candied Pecans,
Caramel Sauce, Pistachio Ice Cream

Passion Fruit Cheesecake,
Mango Coulis, Strawberry Sorbet

Cheese Board: Cashel Blue, Carrowholly,

Brie, Oat Biscuits, Cress, Chutney,

Pickled Cucumber

Price €52.00

Dessert Wine

Kracher 375ml

Beerenauslese, Austria €21.00 €7.00

Kracher 375ml

Auslese, Austria €29.00 €8.00

Aldo Degani, €43.50 €7.00

Recioto della Valpolicella 750ml

Château de Navaille

Jurancon Moelleux 750ml €37.00 €6.00

Raymond Lafont €54.00 €13.00

Sauternes 375ml

Nieepoort Late Vintage €49.00 €7.75

750ml

We also have a wide selection of Liqueurs

And other drinks available.

Please don't hesitate to ask any of the team.

We hope you enjoy your evening in 'La Fougère'

Previously voted 'Ireland's Best Hotel Restaurant'