

# SAMPHIRE.

Amuse Bouche

## Starters

Roulade of Wexford Smoked Salmon, Seaweed Nori,  
Caviar & Killowen Cream Cheese, Pickled Ginger Leaves,  
Wasabi & Soy Aioli

Pressed Terrine of Wexford Ham Hock & Salted Duck Leg  
Confit, Ballycross Apple & Dehydrated Plum Chutney,  
Herb Melba Toast

Samphire Wexford Seafood Chowder

Warm Screen Meadowfield Goat's Cheese, Crisp  
Prosciutto, Filo Basket, Sundried Tomato Tartare, Baby  
Kale with Candied Walnut

Fresh Seasonal Soup of the Evening with Homemade  
Fresh Breads

Superfood Salad with Quinoa Rouge, Purple Kale, Sprouting  
Broccoli, Sweet Potato, Pomegranate & Edamame, Lemon &  
Wexford Honey Dressing

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## Mains

Char Grilled 10 oz Sirloin of Prime Irish Beef, Chunky Twice Cooked  
Steak Chips, Onion Tempura, Field Mushroom,  
Grilled Plum Tomato  
*Choice of Peppercorn Sauce, Garlic & Herb Butter, Bearnaise,  
Mushroom & Brandy Cream*

Marinated Kilmore Monkfish, Sweet Potato & Carrot Puree, Golden  
Raisin, Pernod & Fennel Beurre Blanc

Roast Marinated Lamb Rump, Celeriac & Potato Boulangère, Apple Mint  
Hollandaise, Fried Baby Turnip, Woodland Herb Jus

Baked Hake Paupiette, Delicate Seafood Mousse, Glazed Samphire,  
Prosecco Sea Foam

Grilled Salted Chicken Supreme, Herb Mousse under the skin, Pont Neuf  
Potato, Wild Wexford Mushrooms, Tarragon & Hennessy Creamed Jus

Fresh Crisp Vegetables, Chickpeas & a Bouquet of Asian Herbs, Penang  
Coconut Cream, Jewelled Rice, Poppadum  
Crisp, Mango Chutney

Fresh Market Vegetables & Local Potatoes

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## Desserts

### **Trilogy of Caramels**

Mini Crème Brûlée, Mini Crème Caramel, Salted Caramel Ice Cream, Caramel Sand

### **'Black Forrest' Baked Alaska**

Black Cherry Ice cream, Rich Chocolate Fudge, Italian Meringue

### **Selection of Wexford Ice Cream**

Seasonal Fruit Coulis, Cocoa Soil, Mandarin Tuille Cage

### **Wexford's Upside-down Strawberry Cheesecake**

Strawberry Ice cream, Strawberry Crumb, Macerated Strawberries & Pink Popping Candy

### **Irish Farmhouse Cheeseboard**

Quince Jelly, Frozen Grapes, Homemade Chutney, Wexford's Isle of Crackers  
€5 Supplement

### **Tea & Coffee**

€45 per person