

PEMBROKE SUITE RESTAURANT
TABLE D'HÔTE DINNER MENU

Crab & Smoked Salmon Cornucopia

Cone shaped filo pastry filled with crab and smoked salmon marinated in chilli, ginger, lemon grass mayonnaise served with a petit salad and orange segments

or

Mixed Mushroom Soup

Mixed cultivated and forest mushroom cream soup garnished with ground porcini and herbal oil

or

Prawn and Basil Ravioli

Stuffed rounds of saffron egg pasta with prawn and basil forcemeat served with prawn flavoured creamed sauce drizzled with truffle oil

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Vegetable Terrine

Layers of vegetable molded in a terrine mould served cold with warm green peppercorn and paprika sauce

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Grilled Snapper

Fillets of red snapper set on a bed of bell pepper coulis garnished with cress and lumpfish caviar

or

Sous-Vide Pork Cheeks

Local pork cheeks slow cooked in its own juices in vacuum sealed food safe bags with vegetables, herbs served with lemon and sage flavoured clarified butter

or

Roasted Lamb Saddle

Lamb 's back loin stuffed with veal & mushroom forcemeat set on a bed of potato and green pea mash served with crushed pink peppercorn jus

Buttered Cauliflower Florets

Rosemary Flavoured Roasted Aubergines

Fondant Potatoes

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Assorted Sweets

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Coffee & Petit Fours

Price: €20 per person

