

French Wine Dinner

Join us in Cedars Restaurant for a sumptuous 4-course Irish cuisine dinner menu created by Head Chef Gavin O Rourke and Head Pastry Chef Rhea paired with the finest wines.

Menu - €95

Slow-cooked quail, confit leg, cherry compote, liver bonbon, apple & beetroot puree ①③⑦⑨⑫

Paired with...

Cent Pour Cent Chardonnay



Pan-seared halibut, roast cauliflower puree, samphire, pressed potato, trout roe, marinated Prawn, champagne nage ②④⑦⑨⑫

Paired with...

Chateau Trebiac White Graves



Silverhill duck breast, confit salsify, parsley root puree, fermented blackberry & candied pecan ⑦⑧⑨⑫

Paired with...

Cairanne Cotes du Rhone Villages



Passionfruit, hazelnut & milk chocolate cremeux ③⑥⑦⑧

Paired with...

Gascoigne Elizabeth Colombard Sauvignon De Menard



Hosted on the night by Pascal Bonnichon from The French Market.

ALLERGENS

Gluten ① Crustaceans② Eggs③ Fish④ Peanut⑤ Soy⑥ Milk⑦ Nuts⑧
Celery⑨ Mustard⑩ Sesame⑪ Sulphur Dioxide⑫ Lupin⑬ Molluscs⑭

