



TANKARDSTOWN

“There is no sincerer love than the love of food – GBS”

Tankardstown “Farm to Plate” Tasting Menu

Homemade selection of Breads & Snacks

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Foie Gras, Brioche, Carrot & Hazelnut

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John Dory, Fennel, Barley, Chicken Stock, Sea Lettuce

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Granita

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Lamb Loin, Gnocchi, Ramson, Brown Butter Solids, Lamb Sauce

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Estate Rhubarb, Coriander Parfait, Coconut Lime Syrup

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Petit Fours

€50 per person

Suppliers: All Irish, seasonally and where possible, locally sourced. Beef 100% Irish. **Head Chef:** Janos Sarkozi
All dietary requirements can be catered to and a list of Allergens is available, please ask a member of Staff for assistance.

Allergens: 1. Cereals; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soybeans; 7. Milk; 8. Nuts; 9. Celery; 10. Mustard; 11. Sesame seeds; 12. Sulphates; 13. Lupin; 14. Molluscs