

A Celebration of the Year.

The New Year

Spiced cockle pop-corn

A Start To Spring

Assiette of cauliflower

The Solstice

Pan seared pave of salmon with basil & courgette

One Day of Summer

Confit egg yolk & asparagus soldiers, shaved truffle

Freshers

Passionfruit sorbet

Autumn

Venison loin, caramelised apple puree, blackberry jus & crispy leeks

The Start Of Winter

Dark chocolate & hazelnut spring rolls with mandarin dipping sauce

The Silly Season

Petit fours (cranberry & white chocolate fudge, coconut, cinnamon & orange bites)

Note from the Executive and Head Chef

In Ireland we have some of the best seasonal produce available. In the spring months we have crab, cauliflower and lamb. Beautiful fish and asparagus in the summer. Autumn, our favourite time of the year with game, apples and elderberries. Winter with pumpkins, all the slow cooking meats and amazing oranges from our European cousins. A menu should be about the celebration of what's good in our area and how to treat it with love and

thought to make the the most of its flavours and properties. We wanted to celebrate the end of this year and the beginning of the next by showcasing what we do here at The Salthouse throughout the year. Admittedly we have had to go further afield to source some of the ingredients for this menu. But a worthwhile way to show off what's good about this area.

THE SALTHOUSE