



KILLRUDDERY

## **MIDSUMMER LONG TABLE SUPPER**

21 June 2018

Table Sittings: 5pm & 8pm

### **PRE-STARTER**

Beetroot gazpacho

### **TO START**

Mackerel escabeche, with baby turnip, radish elements, lovage oil

### **TO FOLLOW**

48-hour slow cooked Killruddery lamb breast

roasted aubergine and red pepper buckwheat

beetroot and orange quinoa & Kitchen Garden mixed leaves with balsamic dressing

Wicklow Baun farmhouse cheese with apple & fig chutney, coriander pesto, thyme rapeseed oil

### **TO FINISH**

Homemade pavlova, chantilly cream, fresh seasonal berries

---