



presents a Slow Food Feast
show-casing local produce & suppliers

Irish Native oyster & "pearl" with Blackrock stout
Smoked wild Blackwater salmon

"Crispy" pigs tail with sauce gribiche
Breast of wild Wood-pigeon, smoked potato purée

Celery root soup with crumbled Cashel Blue

Beef Board

Hay-baked rib
Braised shoulder with bone marrow
Tongue fritters

Hegarty cheddar, thyme biscuits and crab apple jelly

Justin's Sloe-gin trifle

Tea & Coffee

€50.00 per person
€45.00 Slow Food member

In celebrating the quality of the wonderful natural ingredients we are surrounded by on this Island we would like to acknowledge the provenance and producers who supplied our ingredients this evening.

Native Oysters – John Lennon, Castletownbere (ACTUAL SUPPLIER TO BE CONFIRMED)

Wild Salmon – from the River Blackwater, Ballyvolane House and smoked at O'Brien Chop House

Pigs' tails – Saddlebacks reared at Ballyvolane House, Castlelyons

Wood Pigeon – Shot by Justin Greene at Ballyvolane House, Castlelyons

Soup – Celery root from Lismore Castle gardens

Beef board – Michael McGrath, Lismore

Cheese, Dan & John Hegarty, Whitechurch

Trifle – A traditional pudding with a splash of Justin's homemade Sloe gin