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*FortyOne*  
RESTAURANT

Lunch Menu

Starters

Annagassan Smoked Salmon, Crisp Granny Smith Apple

Warm Red Legged Partridge, Pear Celeriac Vanilla Puree, Marinated Vegetables

Roast Dinish Island Scallops, Local Onions, Truffle, Coral Bisque

Organic Beetroot Plate, Whipped Bluebell Falls Goat Cheese

Main Course

Moulard Duck Roasted with Black Pepper, Honey, Figs, with an Armagnac Sauce

Atlantic John Dory, Braised with Baby Leeks, Wild Mushrooms and Lemon

Wicklow Gap Venison, Crushed Artichoke, Potato, Heather Sauce

Stone Bass, Smoked Cabbage, Pumpkin, Noilly Prat Sauce

Dessert

Lemon Cream, Shortbread Crumble, Raspberry

Poached Pear Macaroon, Valrhona Chocolate

Classic Crème Brulée

Selection of Artisan Cheeses

Set Menu €28.90 per person.

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*FortyOne*  
RESTAURANT

Tasting Menu

Roast Danish Island Scallops, Local Onions, Truffle, Coral Bisque

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Moullard Duck Roasted with Figs, Honey, Black Pepper and Foie Gras

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Atlantic John Dory, Braised Baby Leeks, Wild Mushrooms and Lemon

OR

Wicklow Gap Venison, Crushed Artichoke, Potato, Heather Sauce

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Selection of Artisan Cheeses

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Poached Pear Macaroon, Valrhona Chocolate

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Tea/ Coffee and Petit Fours

Six Course Tasting

€38.50 per person

The tasting menu is only available for the entire table