

# VAUGHAN LODGE RESTAURANT

## Starter

**6 Pouldoody Oysters , Rhubarb Mignonette €14**

### Scallops

Courgette and Wakame Spaghetti, Lemon Beurre Blanc **€17.00**

### 72 Hour Sous Vide Short Rib of Beef

Celeriac, Apple and Celery Gel , Jalapenio Sauce **€13.50**

**Parsley, Lovage, Spinach Soup, Ham Hock Fritter €10.00**

**Goat Cheese €13.50**

Avocado Mousse, Fennell, Blueberries

## Main Course

**Your Choice: Sirloin Steak €32.00**

**Rib Eye Steak €34.00**

**Fillet of Beef €40.00**

Plate Garnish; Potato Terrine, Mushroom Mousse, Fried Onion  
Sauces: Peppercorn or Roasted Garlic or Beef Jus

**Fillets of Sea Trout €26.00**

Smoked Almonds, Crispy Capers, Cucumber and Potato

**Sous Vide Duck Breast €27.00**

**( Served Medium )**

Variety of Carrots, Pearl barley, cooking Jus.

**Pan Seared Fillet of Halibut €34.00**

Cauliflower, Rum soaked Raisins, Curried Lobster Sauce

## Desert

**Spring Berry Crumble, Vanilla water Ice Cream €10.00**

**Crispy Apple Parcel, Caramel Sauce, Apple Caviar and Gel, Pine kernels, Vanilla Ice Cream €10.00**

**Chocolate Mousse, Limencello Jelly, Lemon Verbena, Honeycomb €10.00**

**Please inform your server of any allergies or dietary requirements you may have**