

# AVOCA

## *Mount Usher Christmas Menu*

### **STARTER**

Jerusalem artichoke velouté, prune  
& walnut crumble €7.10

Confit duck rillettes, Lakeshore mustard, cranberry &  
orange gel, pickled carrots, grilled sourdough €9.95

King scallops served on a half shell, cauliflower purée,  
chestnut beurre noisette €13

Old MacDonnell's goats' cheese panna cotta, candied  
walnuts, roast & pickled beetroot €8.95

Poached Goatsbridge trout with miso and dill,  
preserved lemon yoghurt, citrus dressed fennel €10.50

### **MAIN COURSE**

Roast Irish cod, white onion velouté, cannellini beans,  
smoked pancetta, native cockles €22.50

Haunch of venison, roast beetroot, fondant potato,  
pickled blackberries, artichoke purée €26.00

Slow braised beef cheek, celeriac & truffle purée,  
roast autumn vegetables €22.50

Thornhill duck breast, confit leg, caramelized chicory,  
carrot & ginger purée, cavalo nero €24.50

Toonsbridge halloumi, smoked babaganoush,  
pomegranate, smoked cashew dukkah €18.50

### **DESSERT**

Dark chocolate & hazelnut mousse, raspberries,  
macadamia praline €7.50

Stem ginger pudding, pineapple & pink peppercorn  
caramel, Irish Sea Salt ice-cream €7.50

Orange & almond syrup cake, crème fraîche,  
macerated figs €7.50

Cheese Board €10.50

*Plus 10% service received entirely by staff*

*This menu may be subject to change*