



THE BOAT HOUSE
DINING

New Year's Eve 2017

Black and White Marisco Crab

Smoked Skeaghanore Duck Breast

with caramelised onion puree, pickled golden raisins, endive and duck fat snow

Truffled Turbot and Butter Poached Bangor Bay Lobster

with charred baby leeks, lemon gel and lobster bubbles

Duo of Co. Kerry Venison: Cannon and Braised Venison Pie

with parsnip puree, textures of beetroot, beetroot shards, pickled gel,
pine nut granola, game jus and chocolate smoke

Port Marinated Young Buck

with rapeseed oil cake croutons and celery shoots

Smoked Blood Orange Sorbet and Orange Crisps

with cranberry parfait, vanilla meringues, cranberry & walnut cannelloni,
milk gel and ginger snap tuille