

An Riasc 4 course-dinner at @ €30.00 per person

Menu 1:

Greek beetroot, feta and roasted pumpkin seed salad served with crusty bread.

Beetroot from An Riasc Garden, Feta Cheese from “The Little Cheese Shop” & Pumpkin seeds from Our local Health Food Shop)

Fillet of Irish chicken (Manor Farm) in a semi sundried tomato cream served with stir fried vegetables and mashed potato.

(semi-sundried tomatoes from Our Farmer’s Market, vegetables from An Riasc garden or Janet or Tom’s Stall at the Farmer’s Market)

An Riasc rhubarb crumble served with whipped cream.

(Our neighbour Benny’s Rhubarb if not from An Riasc’s own garden)

Tea or Coffee or Herbal Tea

Menu 2:

An Riasc Carmelised Onion & Gortnamona Goat’s Cheese Tartlet topped with roasted thyme from our Garden

(Pastry made at An Riasc, Gortnamona cheese from “The Little Cheese Shop”, onions from An Riasc Vegetable Garden)

Medley of Fresh Dingle Bay Fishes served with lemon butter sauce, chive mash & vegetable cassolet

(Fish from local fisherman, Labhrás Ó Curnáin, chives & potatoes from An Riasc Garden, Vegetables from Tom or Janet at the Local Farmer's Market)

An Riasc Chocolate Brownies served with strawberry Coulis & Cream (Fair-Trade Dark Chocolate, Sliabh Luachra Strawberries and Glenisk Organic Cream)

Tea or Coffee or Herbal Tea

Menu 3:

Potato Boxy topped with a marinated smoked salmon in honey & black pepper served with a chive crème fraiche (de Brún Iasc Teo Organic Smoked Salmon, Ballyferriter Honey, Chives from An Riasc Garden, & Glenisk Organic Creme Fraiche)

Vegetarian Lasagne served with fresh garden salad & Baked Potato (vegetables from an Riasc Vegetable Garden or from Tom or Janet at the local Farmer's Market, Bunalun Organic Pasta Sheets)

Hot Raspberry Coulis swirled through delicious vanilla ice cream (Irish Raspberries, Murphy's vanilla ice cream)

Tea or Coffee or Herbal Tea

Bain sásamh as do bhéile! Bon appetit!
All of our dishes are prepared using locally sourced and environmentally sustainable produce. Our fish is landed at Dingle Pier & purchased from Labhrás Ó Curnáin, our meat is purchased from Jerry Kennedy's Butcher Shop & our vegetables are from our

own organic vegetable patch which is the source of our produce in Summer time or from our Local Farmer's Market.

All dishes are prepared daily from scratch at An Riasc

P.S. I try to have just one menu per night but of course I do allow for some flexibility. Also these menus are just SAMPLES and so dishes may vary somewhat depending on produce available & the time of the year etc.

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