

MENU

Locally sourced produce

STARTER

Slow roasted pig on a spit from Crowes farm
Black pudding cooked in beef stomach
Drohans soft floury wholegrain bap
Apple and whiskey puree

MAIN

Honey & Herb roasted whole chickens
Sage, Thyme & Potato stuffing

Selection of salad leaves and vegetables
Local baby potatoes crushed
with mint & fennel butter

*Main course will be served on special platters
made from bread.*

DESSERT

Honey and Fruit Custard Tart
Trass Apple Juice and Cashel Blue Cheese

**Special Dietary requirements catered for:
Contact J.J. Healy on 086 8552105
by August 19th**