



THE HERITAGE
HOTEL AND SPA

Starter

Boilie goats cheese, pomegranate, walnut, red chard salad (2)(4)(5)(10)

Mackerel pate, tomato, horseradish and lime chutney (2)(4)(5)(6)(9)(10)

Feigherys smoked chicken, barley tian, salsa verde (2)(4)(10)

Butternut squash risotto, crisp beetroot, quails egg (2)(4)(6)

Wild Irish venison sausage, duck liver cassoulet, shallot, sour dough (2)(4)(5)(6)(10)

Cream of cauliflower and Cashel blue cheese soup (2)(12)

Or

Rossmore Farm spiced pear sorbet

Main Course

Glisan Farm Fillet of Beef, mushroom puree, caramelised shallot, fondant potato (2)(4)(12)

Wild Irish game bird mixed grill, pigeon, duck, quail, pont neuf potato (2)(4)(12)

Fillet of lemon sole, green pea and asparagus, dill and caper oil (2)(4)(9)

Emo Pork fillet, pickled apricot, Clonakilty black pudding, savoy cabbage (2)(4)(5)(10)(12)

Roast Halibut, buttered samphire, cauliflower puree, lime hollandaise (2)(4)(9)

Braised spiced root vegetable stew, red lentils, dumplings (2)(4)(11)(12)(10)

Menu priced @ € 55 per person

Including dessert & tea/coffee

Each dish contains the attached numbers. Let us know if you have any allergies.

(1) Peanuts (2) Dairy (3) Shellfish (4) Sulphites (5) Tree Nuts (6) Eggs (7) Soy
(8) Sesame (9) Fish (10) Gluten (11) Mustard (12) Celery (13) Molluscs (14) Lupin



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We believe the ingredients in our offerings should speak for themselves. We pride ourselves in using the finest of Irish and locally sourced ingredients served to you with a smile. We hope you enjoy your meal.

Some of our Suppliers

Fish-Kish fish, Co. Dublin

Pork- Feighery's, Co. Laois

Meat-Heaney meats, Co. Galway

Fruit & Veg-Keeling's Market, Co. Dublin

Wild Irish game Glenmalure, Carriglinneen, Co. Wicklow

Ice Cream / Sorbet Rossmore Farm, Rathdowney, Co. Laois

All Our Beef is of Irish Origin

Our Team Leaders

Ian Clifford, Executive Chef

Abdul Bentayttay Restaurant Manager

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf, A Room of One's Own

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Dessert

64% bittersweet Dark chocolate tart, raspberry curd, yoghurt sorbet (2)(5)(6)(10)(7)

Green tea pannacotta, kumquat compote, popcorn dust (2)(5)(7)

Ginger Parfait, cinnamon shortbread, caramel baby apple (2)(6)(10)(7)

The Heritage Bread and butter pudding, baileys anglaise, rum and raisin ice cream (2)(5)(6)(10)

Selection of Irish Cheeses (2)(4)(5)(10)(12)

Durras Semi Soft, St Killians Brie, Cashel Blue, Mossfield Gouda, relish, biscuits, grapes, celery.

Cheese- Durras Farmhouse Cheese, Coomkeen, Durrus, Co. Cork, St Killians Brie, Carrigbyrne Farmhouse, Enniscorthy, Co. Wexford; Mossfield Organic Farm, Birr, Co. Offaly; Knockanore Farmhouse Cheese, Knockanore, Co. Waterford; Cashel Farmhouse Cheesemakers, Fethard, Co. Tipperary.

Tea/Coffee, Petit Fours

“Count the memories not the calories”

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