



At The Ballroom, Borris House

MENU SATURDAY 17 JUNE

Irish Charcuterie Plate

Handmade Irish cured meats from Olivier Beaujouan (*On the Wild Side*)

Cheeses from Elizabeth Bradley (*Carlow Farmhouse Cheese*)

Served with pickles, chutneys and sourdough breads

Zarzuela Fish Stew

Kilmore Quay seafood cooked in a rich tomato and paprika sauce, with a hint of chilli, served with chargrilled root fennel and crusty breads

Shio Koji Short Rib Beef

Cooked with Oloroso sherry and local escargot

After

Tea/Coffee and sweet treat to go

VEGETARIAN MENU SATURDAY 17 JUNE

Mezze Plate

Cheeses from Elizabeth Bradley (*Carlow Farmhouse Cheese*)

Kimchi and pickles (*The Fermentary, Borris*)

Catalan Pisto

With sweet pepper and fennel in a rich tomato sauce

Charred Squash

With beetroot salsa, labneh and roasted cob nuts

After

Tea/Coffee and sweet treat to go

Sitting times: 12.45pm to 1.45pm **or** 2.20pm to 3.20pm

Wine

Anselmo Mendes Contacto
Alverinho, Vinho Verde

Clos Centillies Le Campagne
Minervois 2017