



Mulberry Garden
Gairdín Na Maoildeirge

This Week's Seasonal Dinner Menu

8th – 10th of June 2017

Starters

Eel, Mussels & Smoked Haddock

Watercress & Crème Fraîche Chilled Soup,
Apple, Samphire



Belly of Lamb

Sweetbreads & Liver, Black Garlic,
Carrot Emulsion, Peas, Broad Beans



Poached Duck Egg

White Asparagus, Milleens Cheese,
Cauliflower Soup

Mains

Fillet of Cod

Cheek, Fennel, Seaweed, Grapes



Breast & Leg of Irish Turkey

Truffle, Onion & Buttermilk, Cherries,
Duck Liver Foam, Turkey Sauce



Heritage Carrots

Toasted Oats, Carrot Emulsion, Coffee Mayo

Desserts

Elderflower & Donegal Rapeseed Oil Jelly

Strawberry, Raspberry, Yoghurt,
Elderflower Sorbet

Or

Tea Or Coffee & Petit Fours

Or

Selection of Hand Crafted Irish Cheeses

Irish Apple & Pear Relish, Crackers



€49

Menu is Subject to Change



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Our Producers This Evening:

Cod & Haddock: Kish Fish, O'Meara Family,
Co. Dublin

Turkey: McCaughey Foods, Castleblaney,
Co. Monaghan

Strawberries: Danescastle, Wellingtonbridge,
Co. Wexford

Lamb: Coolies Farm, Kerry Reek Mountains,
Co. Kerry

Elderflower & Wild Herbs: Foraged by Mulberry
Garden Chefs

Potatoes: Kieran Fitzpatrick, Corporation Fruit
Market, Co. Dublin

Vegetables & Apples: Donnacha Donnelly,
Oldtown, Co. Dublin

Organic Irish Honey: Mileeven, Piltown,
Co. Kilkenny

Irish Atlantic Sea Salt: Beara, Co. Cork

Donegal Rapeseed Oil: Raphoe, Co. Donegal

Our Cheese Board Selection:

Cooleeney: Jim & Breda Maher, Thurles,
Co. Tipperary

Milleens: Quinlan Steele, Beara, Co. Cork

Young Buck: Mike Thomson, Newtownards,
Co. Down

Hegarty's Cheddar: Dan and John Hegarty,
Whitechurch, Co. Cork

Open From 6pm Thursday, Friday & Saturday

Telephone: (01) 269 3300

www.mulberrygarden.ie