



ORANMORE HOUSE

On

Friday 27th September

Oranmore House invites you to join us on an exclusive evening

Farm-to-Fork
Tasting Session

Introducing 'Oranmore Beef'



PEDIGREE
ABERDEEN ANGUS BEEF

BALLYLUMMIN HERD

Est. 2020

Farm-to-Fork Tasting Session

Prepare to embark on a gastronomic journey through a seven-course tasting menu, thoughtfully curated and prepared with the finest local ingredients where possible.

Ham Hock Terrine,

Homemade Piccalilli, Toasted Brioche

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Cream of Roast Butternut Squash and Sweet Potato Soup

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Blackberry Sorbet, Fresh Raspberries, Mint

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Organic Aberdeen Angus Steak,

(Cooked To Your Liking)

Red Wine Jus, Tenderstem Broccoli, Fondant Potato

Ballylummin Farm, Co Antrim

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Apple and Cinnamon Panna Cotta, Ginger Snap Biscuit

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Selection of Irish Cheeses, Chutney Grapes and Cheese Biscuits

Ballylisk Cheese, Co Armagh.

Cashel Blue Cheese, Co Tipperary.

Carrigaline Farmhouse Cheese, Co Cork.

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Handcrafted Baileys Truffles

7 Course Tasting Menu £69.95 per person

Add Wine Pairing £30.00 per person