



Our Wexford tasting menu is billed on a per person basis.  
Prices range from €8 to €22 per person for a selection of the following:

Mini Kilmore crab and spring onion cake with blood orange hollandaise  
Bouche of smoked organic chicken with herbs from our garden and home made aioli  
Meylers Wexford smoked salmon and roast red pepper pancake with caviar and chive  
Fresh Wexford farmhouse goats cheese parisienne with sesame seeds and home made biscuit  
Meylers Wexford smoked salmon with fresh brown bread croute, capers and parsley from our garden



### HOT TAPAS

Spiced organic Wexford pork fillet with coriander, chilli and lemon  
Mini Wexford pudding bite with rare organic beef and fresh creamed horseradish  
Mini newspaper cone of Wexford Monkfish and homemade chips  
Mini fillet of organic grass fed beef on toasted brioche with fresh horseradish  
Meylers home smoked salmon and crème fraiche bilini  
Mini tartlet of seasonal wild mushroom and organic leeks  
Marinated corn fed chicken brochette with fresh mango and herbs from our garden.  
Prime organic Wexford mini burgers with homemade sweet pickle  
Shot glass of Kilmore prawn cocktail  
Fresh mini fillet of line caught Kilmore Quay cod in light beer batter  
Home-made Wexford chips with Maldon sea salt in a mini cone  
Spoonfed scallop beurre blanc



### VEGETARIAN

Stilton and red onion marmalade tartlet  
Roasted red pepper with Wexford goats cheese with herbs from our garden  
Bruschetta of our own organic tomatoes and rocket pesto  
Spicy avocado & salsa bruschetta



### DESSERTS

Mini fresh Wexford raspberry crème brûlée  
Shot glass of vodka and watermelon granites  
Shot glass of white peach and mango frappe  
Individual liqueur orange & red berry shots  
Mini chocolate brownie