

Menu items

Starters

Veg soup

Served with a fresh slice of artisan bread

Main

Roasted lamb chops of Wicklow

Stuffed with a sage and onion stuffing with a lamb jus and homemade mint sauce

Desert

rhubarb and apple tart

Served with ice cream and a raspberry coulli

List of foods

- Wicklow sirloin beef
- Wicklow trout
- Wicklow venison
- Wicklow bri cheese
- Wicklow artisan bread.
- Conroys raspberry
- Websites
- Gardencounty organic.ie : salad leaves,fruits,veg and micro greens -Glenealy -A67DT62
- Ballyhubbock farm :ice cream,hallomi

Aircodes

Recipes For lamb chop

Ingredients

- Lamb chop
- Rosemary
- 30g butter
- 3 garlic cloves

Method

How to cook the chop

Season the lamb with salt and pepper

In a skillet that is bigger than the lamb then heat the butter until melted

Add the chop and cook it on each side for 1-2 min depending how you like yours

Then baste it with the rosemary and butter for about 1min

Then take the chop off the skillet and pat the chop dry

How to make the mint sauce

Ingredients

- 20g mint leaves finely chopped
- 2 tbs sugar
- Pinch of salt and pepper
- 1/4 cup of boiling water
- 2 tbs vinegar

Method

Add everything together and wait for the mix to dissolve then add to the lamb

Recipes for rhubarb tart

The ingredients for the pastry

- 8oz of margarine
- 12oz of flour

Method

Chop up the butter and add it in to the flour kneed it with your hands until it's a dough like consistency

Then put it in the tart tray saving some for the top

The tarts filling

Ingredients

- Eight sticks of rhubarb
- 2oz of sugar

Method

Chop up the rhubarb and put it in the base of the tart add the sugar on top and add the rest of the pastry to the top of the tart the bake at 204 degrees for approximately 30 min