



# Limerick SpringFest

#tastethehistory

## Cúrsaí Menu



Ár dTodhchaí  
Tuaithe  
Our Rural  
Future



Rialtas  
na hÉireann  
Government  
of Ireland

Tionscadal Éireann  
Project Ireland  
2040



# Cúrsaí Menu

**The Old Stand Shanagolden**  
“Sprid na Barna” West Limerick Gin Cocktail

**Dan Sykes - Springfield Castle**  
BBQ Organic Springfield Venison  
Seabass Ceviche, pepper dulce.

**Wade Murphy - 1826 Adare**  
Pig cheek Croquette, Attyflin Apple  
“Golden Vale” Pie

**Mike Tweedie - The Oak Room, Adare Manor**  
Fermented Ballyneety beetroot tartlet, frozen horseradish and royal Belgium caviar  
Eleven7 coffee, Thomond Gate whiskey and Manjari chocolate

**Dave O Gorman - Leens Hotel**  
McMahons Wagyu Beef, Ballyhoura Mushrooms, Pandey  
Pressed belly of Rigney's Farm free range pork – Green Tomato Chutney

**Shea Campbell & Donal O Sullivan - Woodlands House Hotel & Spa**  
Spring alium eclair.  
Mary's Garden Honey Tart

**Rosemary Bennis & Ali Rae - Sonas & Gourmet Green**  
Ballygoat Cheese, Kale Crisp, Spring Rhubarb Relish, Sourdough Crouton

**Joanna Maynard - Platform 22**  
Baked Goats Cheesecake, Granola, Tom O'Brien's, O'Brien's Honey

**Niamh MacNamara - Cathermoyle House**  
Selection of Cahermoyle House Teas

**Seamus Leahy - The Village Inn Ashford**  
Ballybu – Cocktail of Bally goat milk and Malibu

**Wine Selection | Ron Forrestal - Forrestal Wines Merchants**

*Whites*

Domaine Reverdy Sauvignon Blanc - Loire Valley France  
Petit Chablis Baudouin Millet - Burgundy France

*Reds*

Dogajolo Rosso Toscano - Tuscany Italy  
Coto Imaz Reserva - Rioja Spain

**Beers | Stephen Cunneen - Treaty City Brewery**  
Outcast IPA

