

COCKTAIL

Manhattan

Teeling's small batch whiskey stirred with Grand Marnier, Sweet Vermouth and Regan's Orange bitters

Hot Blooded

Jalapeno infused Teeling's whiskey with blood orange juice, agave nectar and rhubarb bitters

Teeling's Sour

Teeling's small batch whiskey shaken with fresh lemon juice, caramel syrup, egg white and Creole bitters

WINE

from Wines Direct

Grego e Monaguillo, Godella Monterrei, DO 2012

Rondan Crianza, Bodegas Sáenz de Santamaria, Tempranillo, Rioja, DO 2009

WATER

from Vichy Catalan

MENU

The Natural Bakery sourdough bread with Newgrange Gold Rapeseed Oil

Canapé

Native oysters with a Teeling whiskey mist
Fried oysters and spiced ketchup

Fish Course

Hake with Green Saffron Japanese Spices and monkfish cheeks with yuzu dressing served with watercress purée & Wild Irish Sea Veg sprinkle

IASC Shellfish Butter

Amuse

Buttermilk and cauliflower velouté with Newgrange Camelina Oil drizzle and Green Saffron spiced poppadum

Porterhouse Joe Elliott's Louder Strong Ale taster

Main Course

Tandoor spiced Achill Island Black-faced lamb hogget with potato dahl, Punjabi paste and Greek yoghurt
served with The Natural Bakery fennel and sea salt roogala bread

Porterhouse Devil's Half Acre taster

Cheese Course

Goats cheese parfait of Ryefield and Killeen's cheese with rose petals, cardamom and a walnut praline

Palate Cleanser

Nobó non-dairy ice cream, avocado, coconut milk and lemon sweetened with pure honey

Pudding

Steamed sticky toffee pudding with Medjool dates with Achill Island salted caramel served with ginger and cardamom crème fraîche and blood orange salad
With Nielsen Massey Vanillas

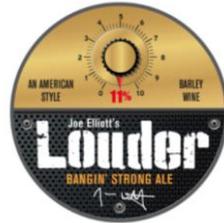
Porterhouse Wrasslers XXXX taster

Petits Fours

Bean & Goose handmade chocolates with Dingle Gin

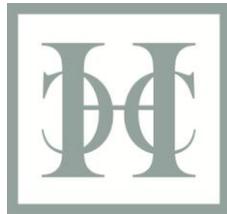


**The Guerrilla Gourmet Club Dinner
at
The Honorable Society of King's Inns
Friday 28th February 2014**



Terroir is not just about great taste, it's also about flourishing local economies. Working together, a band of small local business can act as a protective barrier in difficult economic times. The Guerrilla Gourmet Club aims to amplify this message through terroir dinners created by high profile chefs, served in unique settings.

*



Thanks to Claire Hanley and her head chef Liam Tilly here at King's Inns who've created such impressive dishes from our winter harvest. Thanks also to Temple Garner of San Lorenzo's whose enthusiasm for spicing Irish lamb inspired this meal. Thanks also to The Honorable Society of King's Inns who welcome us here in this rarely-seen palatial gem.

Enjoyed the evening?

Drop us an email and we'll let you know about the next Guerrilla Gourmet Club event: guerrillagourmetclub@gmail.com

Love the venue and the food?

Drop Claire Hanley at CHC an email: claire@clairehanley.ie

Please see the attached list of the suppliers and supporters from tonight's menu and add them to your shopping list!