

3:00pm - 6:00pm



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# Menu Prix Fixe

## *Hors d'Oeuvres*

### Salade de Fromage de Chèvre

St.Tola's goat cheese, butterhead lettuce, roasted pecans beetroot, mango and raspberry dressing

### Parfait de Canard & Foie Gras

Cumberland sauce and toasted brioche

### Gravlax

Jameson Black Barrel cured salmon, baby caper, dill and shallot salsa with pumpkin seed soda bread

### Salade César

Baby gem, reggiano cheese, smoked pancetta, anchovy dressing and quails egg

## *Plats Principaux*

### Rôti d'Agneau

Calvey's of Mayo lamb rump, gratin potato, roast root vegetables, minted pea purée port wine mint jus

### Suprême de Poulet

Leek & smoked bacon mousseline, charred stem broccoli and mushroom cream sauce

### Saumon Poele

Grilled salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

### Tortellini aux Champignons

White truffle and mushroom pasta, asparagus tips and spinach cream and garlic ciabatta

### Entrecôte Frites supplement 7.00

Grilled 10oz Irish sirloin steak, pommes frites, café de paris butter and peppercorn cream

## *Les Desserts*

### Crème Brûlée

With vanilla short bread biscuit

### Sélection des Glaces

Selection of house ice cream

### Selection of Local French Cheeses supplement 5.00

Selection of soft and hard cheese, quince jelly, relish and crackers

**3 Course 45.00**

A decorative gold-colored border with intricate floral and scrollwork patterns, framing the central text.

**LA  
TERRACE**

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