

**2 Courses 29.00**



**3 Courses 35.00**

## ***Hors d'Oeuvres - To Start***

### **French Onion Soup**

Caramelised onion soup with a Gruyère cheese baked crouton

### **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 capers, dill and shallot salsa with pumpkin seed soda bread

### **Salade César**

Baby gem, reggiano cheese, smoked pancetta, anchovy dressing and quail's egg

## ***Plats Principaux - Mains***

### **Rôti d'Agneau**

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

### **Suprême de Poulet**

Roast supreme of chicken, leek & smoked bacon mousseline, charred stem broccoli and mushroom cream sauce

### **Rôti de Canard**

Half Silverhill roast duck, lyonnaise potatoes, red onion confit, French beans and duck jus

### **Saumon Poêle**

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

### **Tortellini aux Champignons**

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

### **Entrecôte Frites** (Supplement 10.00)

Grilled 10oz Irish sirloin steak, pommes frites, Café de Paris butter or peppercorn cream

## ***Les Desserts***

### **Crème Brûlée**

With a vanilla short bread biscuit

### **Chocolate Bombe**

Melting chocolate bombe with a honeycomb ice cream centre, popping candy & hot salted caramel sauce

### **Selection of Irish Artisan Cheese** (Supplement 7.00)

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

**1:00pm - 6:00pm**