

SAMPLE CHRISTMAS 2011 SET MENU

STARTERS

CELERIAC SOUP WITH BLACK TRUFFLE & HAZLENUT OIL

WINTER SALAD WITH ROQUEFORT, PECANS, RED CABBAGE & PICKLED CUCUMBER

FRESH & SMOKED COD GRATIN WITH SMOKED APPLEWOOD CHEDDAR AND GRILLED SOURDOUGH

PARMA HAM, BUFFALO MOZZARELLA, SAGE & LEMON WITH HERB CROUTONS

MAIN COURSES

ROAST ORGANIC SALMON FILLET WITH BUTTERED LEEK CHAMP & BLACK BACON VINAIGRETTE

SPAGHETTI WITH WILD MUSHROOMS, ROSEMARY, & BALSAMIC OIL AND PARMESAN TOAST

8oz RIB EYE WITH BEARNAISE SAUCE, ROAST CHERRY VINE TOMATOES, HERB & SEA SALT HOME FRIES^{***}

FREE RANGE CHICKEN WITH BUTTERNUT SQUASH PURÉE, FONDANT POTATO,
GOAT CHEESE, SAGE & CHESTNUT GRATIN

DESSERTS

APPLE & GOOSEBERRY CRUMBLE WITH STEM GINGER ICE CREAM

BLACKBERRY ETON MESS WITH PEAR SORBET

DARK CHOCOLAT MOUSSE WITH SALTED HAZELNUT PRAINE AND HOT FROSTED DOUGHNUT

€31 THREE COURSES, INCLUDING TEA OR COFFEE

***** €5 SURCHARGE**

SIDES

HOME-CUT CHUNKY CHIPS

4

ONION RINGS

4

SHOESTRING FRIES

4

CREAMED SPINACH

4

STEAMED SEASONAL GREENS WITH TOASTED PINE-NUTS

4

ROCKET & PARMESAN SALAD

4

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STARTERS

SESAME CRUSTED SCALLOPS WITH ROAST DUCK SPRING ROLL
AND SWEET SOY & CHILLI DRESSING

PAN FRIED FOIE GRAS WITH ORANGE SYRUP, CRANBERRIES,
CRYSTALISED PISTACHIO NUTS AND MELBA TOAST

WARM CRAB CRÈME BRULÉE WITH GUINNESS SODA BREAD

PAN-FRIED CEPS WITH SHERRY, ROSEMARY & TRUFFLE CREAM AND PARMESAN TOAST

MAIN COURSES

ROAST FILLET OF HAKE WITH A MUSSEL, SMOKED BACON & LEEK BROTH

FILLET OF BEEF WELLINGTON WITH PARMA HAM, DIJON AND WILD MUSHROOM DUXELLE,
SAUTÉED SPINACH & PORT JUS

ROAST HAUNCH OF FINNEBROGUE ESTATE VENISON WITH A CELERIAC & APPLE ROSTI,
BRAISED RED CABBAGE AND BLACK TRUFFLE HONEY JUS

SPINACH, PUMPKIN, TALLEGIO & RED ONION TART WITH ROCKET & PECAN SALAD

PAN-FRIED FILLET OF BRILL WITH DUBLIN BAY PRAWNS, SPICED TOMATO & CARDAMOM
BUTTER SAUCE, WARM GREEN BEAN, CHILLI & BLACK MUSTARD SEED SALAD

DESSERTS

DARK CHOCOLATE MOUSSE WITH HAZLENUT PRALINE AND HOT FROSTED DOUGHNUT

VANILLA CRÈME BRULÉE WITH WHITE CHOCOLATE SHORTBREAD

WARM BAKEWELL TART WITH ESPRESSO ICE CREAM

APPLE & GOOSEBERRY CRUMBLE WITH STEM GINGER ICE CREAM

BLACKBERRY ETON MESS WITH PEAR SORBET

€45 THREE COURSE, INCLUDING TEA OR COFFEE

**SAMPLE
LUNCH MENU
CHRISTMAS 2011**

CELERIAC SOUP WITH BLACK TRUFFLE & HAZLENUIT OIL

WINTER SALAD WITH ROQUEFORT, PECANS, RED CABBAGE & PICKLED CUCUMBER

FRESH & SMOKED COD GRATIN WITH SMOKED APPLEWOOD CHEDDAR
AND GRILLED SOURDOUGH

PARMA HAM, BUFFALO MOZZARELLA, SAGE & LEMON WITH HERB CROUTONS

MAIN COURSES

ROAST ORGANIC SALMON FILLET WITH BUTTERED LEEK CHAMP & BLACK BACON VINAIGRETTE

SPAGHETTI WITH WILD MUSHROOMS, ROSEMARY, & BALSAMIC OIL
AND PARMESAN TOAST

8oz RIB EYE WITH BEARNAISE SAUCE, ROAST CHERRY VINE TOMATOES,
HERB & SEA SALT HOME FRIES***

FREE RANGE CHICKEN WITH BUTTERNUT SQUASH PURÉE, FONDANT POTATO,
GOAT CHEESE, SAGE & CHESTNUT GRATIN

DESSERTS

APPLE & GOOSEBERRY CRUMBLE WITH STEM GINGER ICE CREAM

BLACKBERRY ETON MESS WITH PEAR SORBET

DARK CHOCOLAT MOUSSE WITH SALTED HAZELNUT PRALINE AND HOT FROSTED DOUGHNUT

***** €5 SURCHARGE**

**€22, TWO COURSES, INCLUDING TEA OR COFFEE
€27, THREE COURSES, INCLUDING TEA OR COFFEE
SIDES: €4**

DESSERT MENU

GLS CANTINA LEONARDO DA VINCI VIN SANTO TEGRINO WITH HOMEMADE BISCOTTI	10
WHITE CHOCOLATE & RASPBERRY BLONDIE WITH RASPBERRY RIPPLE ICE CREAM***	7.2
GOOSEBERRY FOOL WITH ALMOND CRUNCH*** Suggested pairing; Mount Horrocks, 'Cordon Cut' Clare Valley Riesling, Australia, 2010	7.2
WARM CHOCOLATE GINGER CAKE WITH MARMALADE ICE CREAM*** Suggested pairing; Guitierrez Colosia, Pedro Ximenez	7.2
FROZEN BANANA & PEANUT TERRINE WITH WARM CARAMEL SAUCE	7.2
PEAR TARTE TATIN WITH SPICED PORT SYRUP & VANILLA BEAN ICE CREAM (please allow 20 mins) Suggested pairing; Chateau Tirecul La Graviere, Monbazillac, Bergerac, France, 2004	7.2
SHARING PLATE OF FOUR DESSERTS	11
SELECTION OF FARMHOUSE CHEESE WITH QUINCE PASTE (€2 SURCHARGE ON SET MENU) Suggested pairing; Niepoort Ruby Port	9.5

***INCLUDED ON SET MENU