

WATERFRONT RESTAURANT

SAMPLE MENU

Sweet Potato & Butternut Squash Soup

With Croutons & Cream

Trio of Salmon Gravalax

Dill, Citrus & Pastrami Cured Salmon with Leaves, Lemon Gel & Horseradish Foam

'Bangers en Croute'

Beef Sausage Meat with Caramelised Onion, Wrapped in Puff Pastry with Port Jus

Caesar Salad

Baby Gem, Streaky Bacon, Parmesan, Garlic Croutons, Anchovy & Garlic Dressing

Goats Cheese & Chorizo Tartlet

Rocket Leaves, Basil Pesto & Saffron Aioli

Tender Slow Braised Shank of Irish Lamb

Basil Potato Puree, Roasted Brunoise of Vegetables & Rosemary Jus

Classic French Inspired 'Daube de Boeuf'

*4 Hour Braised Beef with Garlic, Thyme, Brandy & Red Wine
with Chunky Parsnip Julienne, Butternut Squash Purée & Thyme Jus*

Oven Baked Fillet of Atlantic Salmon

Organic Yellow Courgette Provençal, Saffron & Chive Cream

Pan Fried Medallions of Monkfish

Lobster Bisque & Mussel Meat Dressing

Vegetarian Tagliatelle Pasta

In a Creamy Sauce with Roast Vegetables, Parmesan Shavings & Dressed Rocket Leaves

***Char-Grilled 8oz In-House Dry Aged fillet of Irish Beef* (€7.50 Supplement)**

*With Potato Fondant, Celeriac & Truffle Oil Purée, Pickled Red Onion,
Roasted Flat Mushrooms & Peppercorn Sauce*

Food Allergy Notice: Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy, please inform your server and our chefs will be happy to accommodate your needs.