

Festive Evening Dining Menu

The Old House Restaurant

Starters

Soup of the evening

7

Oak Smoked Salmon, Horseradish Cream,
Orange Segments, Horseradish Snow, Young Herbs, E.V. Oil

1,3,4,7,10

Five Spice Duck Leg, Asian Slaw, Chilli and Orange Jam, Plum Coulis
Doherty's Black Pudding, Poached Egg, Hollandaise Sauce, Smoked Streaky
Bacon, Crispy Potato, Young Herbs, Honey & Mustard Dressing

1,3,6,7,9,10

Soft Goat's Cheese and Red Onion Marmalade Tartlet,
Saffron Pickled Pear, Confit Tomato, Young Herbs, Pesto Dressing

1,3,5,7,8,9

Mains

Pan Roast Chicken,
Carrot Puree, Potato and Ham Rosti, Tenderstem Broccoli, Pan Jus

7,9

Westmeath 10oz Sirloin Steak,
Caramelised Onions, Peppercorn Crème Sauce

7,9,10

Slow Cooked Beef Cheeks,
Apple and Parsnip Puree, Wine Braised Red Cabbage, Braising Liquid

7,9

Grilled Fillet of Sea Bass,
Vegetable Ratatouille, Roast Red Pepper Salsa, Provençale Tomato Sauce

4,9

Pan Roast Venison Steak,
Jerusalem Artichoke Puree, Sautéed Shimeji Mushrooms, Red Wine Jus

7,9

Butternut Squash Risotto,
Aged Pecorino Cheese, E.V. Olive Oil

7,8

All main dishes served with vegetables and potatoes

7,9,12

Dessert

Mini Assiette of Chefs Desserts
Nutella Profiterole with Chantilly Cream and Nut Praline,
Lemon Tart, Strawberry Meringue, Honeycomb, Forest Berry Coulis

1,3,5,6,7,8

3 Course Menu: €42.50

**Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts
9=celery 10=mustard 11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs**