

Rowan

STARTERS

Homemade Soup of the Evening, Selection of Breads

1-6-7-9-11-12-13

Irish Farm Goats Cheese Parfait, Beetroot Puree, Candied Walnuts, Radish, Micro Herbs

1-7-8-12

Slow-Cooked Pork Belly with Tiger Prawns, Redmond Farm Carrot & Ginger Puree,

Asian Dressing 1-2-4-5-6-7-9-10-12-13

Chicken Pate with Mushroom Mousse

Sourdough, Hazelnut Crumb 13-7-9-11-12

MAINS

Braised Daube of Redmond Farm Black Angus (Bourgignon)

Truffle Mash Potato 1-5-7-8-9-12

Honey & Miso Spiced Pork Fillet Medallions

Pickled Carrot, Marinated Kohlrabi, Sesame & Soya Dressing 1-3-6-7-9-12

Chicken Tornado of Prawns cooked in Red Wine Cream

Smoked Bacon, Artichoke Cream 1-3-7-8-12

Redmond Farm Steak of the Evening – 1-7-9-12

250g Striploin (€10 supplement) 285g Ribeye Steak (€15 supplement)

All Steaks served with Mushroom, Chips and a choice of Garlic Butter, Red Wine Sauce or Pepper and Brandy Cream Sauce

Salmon Beetroot Roundel

Black Garlic Paella, Smoked Salmon & Yellow Pepper Butter 3-4-6-7-12

Risotto of Redmond Farmed Pumpkin

Leek, Black Barlic & Lemon Oil 1-6-11-12

Vegetable Vegan Light Curry

Boiled Fragrant Long Grain Rice 6-8-9-10

Additional Sides €4 – Chips/Onion rings/Fried Corn with Lime Butter Sauce/Garlic Portobello Mushrooms/ Redmond Farm Vegetable of the day

DESSERTS

Steamed Date Pudding with Orange Carmel, Roasted Banana Ice Cream

1-3-6-7-8

Pear Cheesecake, Berry Sorbet

1-3-6-7-8

Selection of Gourmet Wexford Ice Creams

1-3-5- 6-7-8

Almond Milk Chocolate Mousse with Apricot, Barley Ice Cream

1-3-6-7-8-12

Allergens:: 1 Cereals Containing Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybean | 7Milk/Dairy | 8 Nuts 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Mollusca

** €10 Supplement Addition for the Steak to the 3 Courses Package.