



Festive ROWAN MENU

STARTERS

Homemade Soup of the Evening, Selection of Breads

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

Spiced Redmond Beef Cheek with Oxtail Boudin, Red cabbage & Orange, Caper Sauce

1-3-5-6-7-8-9-10-11-12-13

Slow-Cooked Pork Belly with Tiger Prawns, Redmond Farm Carrot & Ginger Purée, Asian Dressing 1-2-4-5-6-7-9-10-12-13

Chicken Pâté with Mushroom Mousse, Sourdough, Hazelnut Crumb

1-3-7-9-11-12

Flamed Irish Mussels in Coconut & Curry Butter, Grilled Sourdough 1-3,4,6,7,9,13

MAINS

Braised Daube of Redmond Farm Black Angus, Smoked Bacon, Sprouts, 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

Butter Poached Turkey Breast with Ham, Herb & Onion Bread Stuffing, Roasted Potato, Honey Roasted Parsnip Purée, Pan Jus 1-7-8-9-12

Salmon Black Garlic Paella, Smoked Salmon & Yellow Pepper Butter

3-4-6-7-12

Risotto of Redmond Farmed Pumpkin, Leek, Beans & Lemon Yoghurt, Toasted Pecan

1-6-11-12

Redmond Farm Steak of the Evening - 8oz (€15 supplement)

1-7-9-12

All Steaks served with Marinated King Oyster Mushroom, Crispy Onions, Confit Tomato, Redmond Farm Potato, Pepper and Brandy Cream Sauce. All Main Course Served with Selection of Vegetables & Potatoes.

DESSERTS

Warm Date Caramel pudding with Orange Caramel, Roasted Banana Ice Cream

1-3-5-6-7-8

Pear Cheesecake, Sable biscuit, Bourbon & Pecan Sauce

1-3-6-7-8

Warm Chocolate Fondant, Caramel Ice Cream – please allow 15 minutes cooking time

1-3-5-6-7-8

Whiskey & Ginger Irish Carragreen pudding with Hazelnut Caramel, Irish Coffee Sponge

1-3-5-7-8

€36.00 - 2 COURSE / €45.00 - 3 COURSE

