Rowan

PACKAGE MENU

STARTERS

Homemade Soup of the Evening, Selection of Breads 1-6-7-9-11-12-13

Irish Farm Goat Cheese Parfait, Beetroot Puree, Candied Walnuts, Radish, Micro Herbs 1-7-8-12

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

Chicken Pate with Mushroom Mousse, Sourdough, Hazelnut Crumb $1\hbox{-}3\hbox{-}7\hbox{-}9\hbox{-}11\hbox{-}12$

Flamed Irish Mussels in Coconut & Curry Butter, Grilled Sourdough $1\hbox{-}3\hbox{-}4\hbox{-}6\hbox{-}7\hbox{-}9\hbox{-}13$

Toonsbridge Burrata, Cauliflower & Anise Puree, Cured Tomato, Hazelnut Roast 1-6-7-9-11-12

MAINS

Braised Daube of Redmond Farm Black Angus

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

€20.00 supplement

250g Striploin

285g Ribeye Steak

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

Salmon Beetroot Roundel

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

Risotto of Redmond Farmed Pumpkin

Leek, Lentils & Lemon Oil 1-6-11-12

Vegetable Vegan Light Curry

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

Ragout of Roast Vegetables in a Tomato and Cumin Sauce

Spiced Couscous, Herb Dressing (V) 6-9-12-13

Additional Sides €4.50 - Chips/Onion rings/Fried Corn with Lime Butter Sauce/Garlic Portobello Mushrooms/ Redmond Farm Vegetable of the day

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

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DESSERTS

Steamed Date Pudding with Orange Carmel, Roasted Banana Ice Cream 1-3-5-6-7-8

Pear Cheesecake, Raspberry Ice Cream 1-3-5-6-7-8

Warm Chocolate Fondant, Caramel Ice Cream – please allow 15 minutes cooking time 1-3-5-6-7-8

Selection of Gourmet Wexford Ice Creams 1-3-5- 6-7-8