



DINNER MENU

Cream of Bell Pepper & Courgette Soup
Pan Fried Monkfish with Chickpea, Gubeen Chorizo & Coriander Oil
Slow Roast Pork Belly with Moroccan Spiced Sweet Potato & Puy Lentil Salad
Chef's Chicken Liver Pâté with Orchard Relish & Melba Toast
Caesar dressed Leaves with Ballycotton Prawns & Garlic Croutons
Salad of Vine Ripened Tomatoes with Buffalo Mozzarella & Basil Pesto
Duo of Cantaloupe & Galia Melon with Autumn Berries

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Roast Leg of Wexford Lamb with Baby Carrots, Potato Gratin & Minted Hollandaise
Roast Poussin with Crispy Bacon, Game Chips & Vine Cherry Tomatoes
Grilled Duck Breast with Sweet Potato Mash, Orange & Blackberry Sauce
Medallions of Wicklow Venison with Red Cabbage, Port & Juniper Sauce
Pan Fried Jumbo Plaice Fillet with Leeks & Herb Butter
Baked Fillet of Organic Sea Trout with Broccoli Floret & Chervil Hollandaise
Steamed Nage of Hake, Monkfish, Salmon & Prawns with Pastry Fleuron & Chablis Cream
Vegetarian: Butternut Squash & Sage Risotto with Parsnip Crisps

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Dark Chocolate & Raspberry Torte with Raspberry Sauce & Praline Crunch
Lime Meringue Tartlet with Coconut Sorbet
Moist Lemon Gateau with Lime Crud & Green Apple Sorbet
Verrine of Strawberry Compote, Vanilla Pannacotta, Lemon Crumble & Philadelphia Foam
Seasonal Wexford Strawberries with Whipped Ice Cream
Selection of Irish Farmhouse Cheese & Crackers

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Tea/Coffee served in the Ivy Room
followed with Music by 'Jimmy Hogan'

€43.50 per person
22nd of September, 2014

DESSERT WINE

CHATEAU SAINT YVES – Bordeaux 2009

Bottle €30.00 / Glass €4.75

This wine has a golden yellow colour and displays floral notes of acacia, honey and hazelnut. Made with care and passion of young winegrowers Sophie and Didier Tordeur.



Beef Served in this Hotel is of Irish Origin ONLY
MOBILE FREE ZONE