

BLAIRSCOVE HOUSE RESTAURANT

One plate of starter from the buffet

8oz fillet of Irish Hereford Prime Beef grilled on the wood fire
chimichurri verde
parsnip crisps

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20oz dry aged rib of Irish Herefordshire Prime Beef (for 2 people)
grilled on the wood fire
twice baked potato and foil baked onion
café de Paris butter or sauce Béarnaise

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Grilled rack of Irish Lamb
coriander roasted carrots
butterbean and garlic purée

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Confit of Skeaghanore Duck legs
braised savoy cabbage, chestnuts & roasted apples
blackberry coulis

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Roasted fillet of Venison
celeriac puree, wild mushrooms & roasted beetroot
pomegranate syrup

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Pan fried fillet of Hake
parsnip, carrot & almond purée
radish pickle
miso beurre blanc

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Steamed fillet of Cod
samphires
warm tomato & caper salsa

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Potato Gnocchi
spinach, wild mushrooms & lemon zest
snow pea salad

Dessert or Cheese

Tea or Filter Coffee
Supplement charge for speciality coffees

Set Menu €60

10% service charge on parties of 8 or more

Head Chef- Ronald Klötzer

The food allergens used in the preparation of our food can be viewed
in a separate folder available from the bar.
Please ask a member of the team if you need additional information on food allergens.