



The Restaurant @ Harvey's Point

4-Course Dinner €65

Starters

Scallops

Contains: ②⑦⑧⑫⑭

Butternut Squash Purée, Sundried Tomatoes, Almonds, Samphire

Octopus Carpaccio

Contains: ④⑫⑭

Pineapple & Tomato Salsa, Salty Fingers

Smoked Duck

Contains: ①⑦⑪⑫⑬

Carrot & Chickpea Panisses, Orange, Frisee

Mushroom Arancini

Contains: ⑫⑬

Fennel, Vegan Cheese, Tarragon, Truffle

Globe Artichoke Rolls (V)

Contains: ①③⑦⑪⑫⑬

Green Asparagus, Lemon, Courgette

Sorbet of the Evening

Main Courses

Rotisserie of Hereford Beef

Contains: ⑦⑨⑩⑫

Beef and Polenta Terrine, Caramel Shallot, Artichoke, Jus

Guinea Fowl Galantine

Contains: ③⑦⑨⑫

Parma Ham, Apricot, Chestnut, Celeriac Purée, Vermouth Sauce

Monkfish

Contains: ②④⑫⑭

Kalamata Olive, Capers, Bouillabaisse Broth, Carrot, Salty Fingers

Seafood Medley

Contains: ①②③④⑦⑨⑫⑭

Turbot, Salmon, Crab Claws, Herb Crusted Mussels, Saffron Beurre Blanc, Puff Pastry Fleurons

Loin of Venison

Contains: ①③⑦⑫

Beetroot, Venison Bon-Bon, Cauliflower, Blackberry Jus

Aubergine

Contains: ⑫

Ratatouille, Baba Ghanoush, Herb Oil

Wild Mushroom Pithivier (V)

Contains: ①③⑦⑨⑫

Goat's Cheese, Wild Mushroom, Leek, Chickpea Jus

(All Dishes Are Served With Potato And Vegetables Of The Day)

Our Recommendation

SNIPE ¼ Btl 187ml, Prosecco €12.50 - BIN 570

Champagne by the Glass €16.50

Allergens:

① = Cereals containing
Gluten
② = Crustacean
③ = Egg

④ = Fish
⑤ = Peanuts
⑥ = Soybeans
⑦ = Milk

⑧ = Nuts
⑨ = Celery
⑩ = Mustard
⑪ = Sesame

⑫ = Sulphites (SO2)
⑬ = Lupin
⑭ = Molluscs

All our Beef is of 100% Irish Origin
Autumn 2022