

# PRE-THEATRE DINNER MENU

MONDAY TO SUNDAY 17.30 – 21.30

2 courses €25.00 & 3 courses €29.00

## STARTERS

### HOME-CURED IRISH SALMON

Marinated with Soya Sauce, served with crispy pistachio nuts and avocado mousse, radish



### CHICKEN LIVER PATE

Toasted brioche and spiced apple chutney



### CARAMELIZED BEETROOT WITH BOILIE GOAT'S CHEESE PEARLS

Rockets leaves, cherry tomatoes, caramelized walnuts, cider dressing



### VEGETABLE SOUP OF THE DAY

Garlic & herbs croutons



## MAIN COURSE

### BRAISED SHORT IRISH RIB OF BEEF

Pearl onion jus, chive mash and French beans



### BAKED FILLET OF ATLANTIC SALMON

Fresh herbs, seasonal roast vegetables, Baby Bok Choi and butternut squash pure, garlic mussels



### ROAST IRISH CHICKEN SUPREME

Spring onion mash with carrot pure, drizzle of chorizo cream sauce



### BARLEY RISOTTO WITH WILD MUSHROOM

Green peas and shave parmesan cheese, rocket leaves



## DESSERTS

### TRIPLE LAYERED CHOCOLATE WITH ORANGE COMPOTE

Crème Chantilly



### HOME MADE BANOFFEE PIE

Crème Chantilly, caramel sauce, chocolate crumble



### TANGY LEMON TART

Crème Anglaise, mango coulis, fresh berries



## SIDE ORDERS

### HAND CUT CHIPS | €4.50



### MASHED POTATO | €4.50



### BATTERED ONION RINGS | €4.50



### COURGETTE TEMPURA | €4.50



### STEAMED GREENS | €4.50



### MIXED LEAVES SALAD | €4.50

(Contains No Allergens)



€18.00

### MEDITERRANEAN COUS COUS SEABASS

With Roast Pepper Coulis



€7.50

## STRAWBERRY MARTINI

### Allergen Index

