


2013

Locks Brasserie Season Market 2 Course Treat Menu, 2013

Locks Brasserie

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Locks Brasserie, "Locks Brasserie Season Market 2 Course Treat Menu, 2013" (2013). *Menus of the 21st Century*. 22.

<https://arrow.tudublin.ie/menus21c/22>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 4.0 License](#)

SEASONAL MARKET 2 COURSE TREAT MENU €25.00

Menu served all evening Sun-Wed and until 7pm Thurs-Sat

Starter

Celeriac Veloute

Trompette de la Mort & Black Truffle Duxelles

Wet Cured Atlantic Salmon

Fennel & Capersprouts Cream,
Pickled Cucumber, Soft Poached Quail Egg

Pheasant Terrine

Port Glazed Pearl Onion, Candied Nuts, Granny Smith Apple

Main Course

Venison Pie

Potato Glaze, Honey & Thyme, Roasted Winter Vegetables

Pan Fried Skate

Watercress Purée, Fondant Potatoes, Crispy Shallot & Caper Salad

Corn-Fed Chicken Supreme

Foie Gras & Celeriac Purée, Fermented Walnuts
Sprout Shells, Confit Celeriac

Side Orders Portion for one person €3.50

French Beans (Shallot Vinaigrette)

Crushed Swedes (Honey & Thyme)

Red Cabbage (Conference Pear)

New Potatoes (Truffle Butter)

Homemade Fries

Selection of Homemade Desserts

Orange & Cinnamon Creme Brûlée

€ 6.00

Ginger Biscuit

Kaki Pannacotta

€ 10.00

Moscato Mousse, Pineapple salsa, Hazelnut Sable

Ice Cream & Sorbet Selection

€ 6.00

Farmhouse Cheese

Selection 4 Cheese €12.00

Selection 6 Cheese €15.00