

2013-2

## Wild Geese Restaurant Early Bird Menu, 2013

Wild Geese Restaurant

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**SPECIAL OFFER - EARLY BIRD MENU AVAILABLE**  
**ALL EVENING**

**EARLY BIRD MENU**

€29 for two courses, €35 for three courses

**STARTERS**

Duck Springroll served with a Chilli and Soya Dressing

Soup of the Day

Salad of Parma Ham, Fresh Parmesan Cheese, Pine Nuts with Seasonal Leaves  
and a Mustard Seed Dressing

Terrine of Chicken Liver Parfait and Smoked Bacon served with a Toasted  
Brioche and Homemade Tomato Chutney

Deep Fried Brie and Black Olives served on a bed of Pineapple and Cucumber  
Salsa with a Red Pepper Essence

Parcel of Kenmare Smoked Salmon stuffed with Crabmeat served on a  
Cucumber and Dill Salsa

Pan-seared Castletownbere Scallops served with Clonakilty Black Pudding and  
Deep Fried Leeks (supplement €5)

Homemade Chowder of The Wild Geese Restaurant

Baked Bluebell Falls Goat Cheese in a Curry Crust with Apple Puree and  
Balsamic dressing

**If you enjoy your meal with us we would appreciate if you would review  
us on [tripadvisor.com](https://www.tripadvisor.com) – thank you for your time and for your visit!**



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### MAIN COURSES

Trio of Barbarie Duck ... Roast Breast, Springroll of Confit of Duck Leg and Pear and Warm Salad of Smoked Duck

Roast Atlantic Cod topped with Crabmeat with a Potato Rosti, Mussel and Smoked Haddock Sauce

Panseared Fillet of Irish Beef topped with a Pesto Crust on Mushroom and Bacon Compote with Celeriac Puree and a Ruby Port Sauce (supplement €7)

Roast Breast of Cornfed Chicken Stuffed with Bluebell Fall's Goats Cheese wrapped in Parma Ham served on Peperonata

Panseared Sirloin of Irish Beef served with a Rosemary and Garlic Potato Gratin, Mushroom and Bacon Tartlet

Panseared Scallops on Buttered Leeks with Chorizo, Lemon and Sherry Vinegar Sauce (supplement €7)

Panseared Atlantic Salmon topped with a Parmesan, Lime and Parsley Crust with Balsamic Flavoured Baby Potatoes and Rocket

Pan Fried Medallions of Monkfish in a Sesame Seed Crust with a Potato and Spinach Pancake with a Lemongrass Sauce (supplement €7)

Roast Rack of Lamb served with Rosemary and Thyme Potato Gratin with Creamed Leeks, Rosemary Jus (supplement €7)

*All main courses are served with Fresh Vegetables and Potatoes*

*Service charge is not included, local taxes are included*

*Our fish is sourced from Star Seafood's, Kenmare and Shellfish De La Mer Castletownbere, Cork*

*Our meat is sourced from Costello's Local Craft Butcher, Adare and Pallas Foods, Newcastle West*

*Our Organic Salad and Herbs comes from Con Woods in Newmarket on Fergus, Clare*

*Our Vegetables are from Clancy Lewis Limerick*

*Our Goats Cheese is from Bluebell Falls, Clare*

*Our Eggs are from Hourigans Family Foods Limerick*



We are open for dinner Tuesdays to Saturdays inclusive from 6.30pm. We are also open for Sunday Lunch.

Tel: 061 396451, email: [wildgeese@indigo.ie](mailto:wildgeese@indigo.ie)