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

Panseared 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 – thank you for your time and for your visit!
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
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