

2014

The Church Gallery Restaurant Handel's Set Dinner Menu

The Church Cafe, Bar, Restaurant and Club

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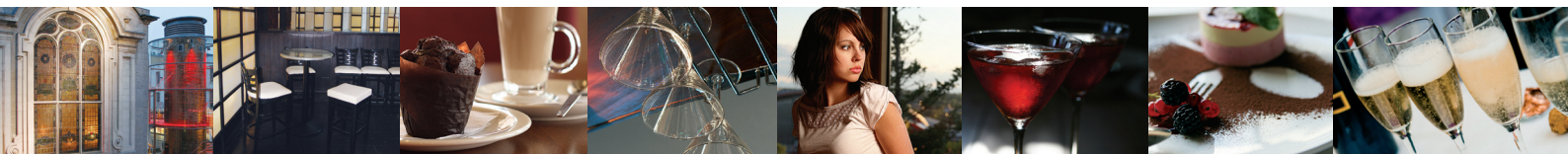


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Gallery Restaurant

◆ HANDEL'S SET DINNER MENU ◆

3 Courses plus Tea or Coffee or Substitute a Course for a Drink - Ask Your Server for Details

◆ STARTERS ◆

SOUP OF THE DAY*

Served with a Selection of Home-Made Breads

PAN-FRIED DUCK LIVERS

Finished with Brandy & Wholegrain Mustard Cream, Crispy Pancetta, Toasted Brioche

CRAB, SHRIMP & SMOKED SALMON TIMBALE

Avocado Mousse & Caper & Lemon Dressing

FIVEMILETOWN GOATS CHEESE TERRINE

Poached Cinnamon Pear, Toasted Brioche

CLONAKILITY BLACK PUDDING SALAD

Poached Egg, Smoked Bacon, Micro Herb Salad, Apple Jam

◆ MAIN COURSE ◆

PRIME IRISH RIB EYE STEAK (10OZ)*

Roasted Vegetable Stack, Pink Peppercorn Sauce

IRISH FILLET STEAK (8OZ)* €3 SUPPLEMENT

Curly Kale Mash, Caramelised Red Onion Chutney, Tawny Port Jus

ROASTED FILLET OF COD*

Wrapped in Serrano Ham with Pan-Fried Lemon & Rosemary Potatoes Asparagus Spears, Garlic Aioli

SLANEY VALLEY RUMP OF LAMB*

Served with Smoked Garlic Dauphinoise Potatoes, Glazed Baton Carrots, Mint Pesto Lamb Jus

CHICKEN ALA BRASSA*

Lime, Coriander, Chilli Cream Sauce & Roasted, Smoked, Garlic Potatoes, Steamed Greens

SLOW ROASTED CHERRY TOMATO AND VEGETABLE TART

Flaked Goats Cheese, Basil and Black Olive Tapenade

◆ SIDE DISHES ◆

Why Not Add a Side, €2.95 Each

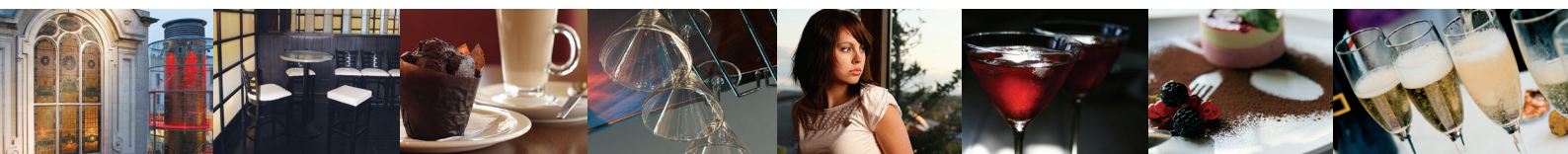
BABY BOILED POTATOES · SELECTION OF VEGETABLES

POTATO GRATIN POT · SAUTÉ ONIONS

FLAT CAP MUSHROOM DRIZZLED WITH TRUFFLE OIL

SUN – THUR €35.95 PER PERSON ◆ FRI AND SAT €38.95 PER PERSON

*10% discretionary service charges added to tables of 6 or more, *This Dish Can Be Prepared Gluten Free*



Gallery Restaurant

◆ DESSERTS ◆

Or if you wish to skip dessert and have a Liqueur Coffee, or a Glass of House Wine

CHOCOLATE FONDANT

Served with Vanilla Ice Cream

WILD BERRY CRÈME BRULEE

Served with Short Bread Biscuits

WARM APPLE PIE

Served with Chantilly Cream

BAILEY'S IRISH CREAM CHEESECAKE

Served with Mint & Wild Berry Compote

GLUTEN FREE CHOCOLATE BROWNIE

Served with Gluten Free Raspberry Ice Cream

◆ AFTER DINNER DRINKS ◆

LIQUEUR COFFEE	€6.25
NOBLE ONE SEMILLON DESSERT WINE 75ML	€8.95
MUSCAT DE BEAUMES DE VENISE 75ML	€7.95
WARRE'S LBV PORT	€6.95
WARRE'S OTIMA 10 YEAR TAWNY PORT	€7.95
HENNESSY COGNAC	€5.50
HENNESSY VSOP	€9.20
HENNESSY XO	€16.35
HENNESSY PARADIS EXTRA	€32.50
CHATEAU DU BREUIL CALVADOS	€7.95
RED BREAST 12 YEAR OLD IRISH WHISKY	€7.35
JAMESON 12 YEAR OLD IRISH WHISKY	€7.35
JAMESON 18 YEAR RESERVE IRISH WHISKY	€15.25
MIDDLETOWN RARE IRISH WHISKY	€15.95

◆ HANDEL'S SET DINNER MENU ◆

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