Harvey's Point : Dinner Menu

Harvey's Point Restaurant

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The Restaurant @ Harvey’s

4-Course Dinner Menu

18:00h - 21:30h

Main Courses

Cod
Confit Cod, Mussel, Seaweed, Parsley Root, Gnocchi

Guinea Fowl
Tasting of Guinea Fowl, Shallot, Pear, Meadowsweet, Polenta

Pork
Pork Belly, Eel, Broccoli, Egg Yolk, Squid Ink, Tapioca

Lamb
Lamb Breast & Smoked Loin, Garlic Scape, Aubergine, Baby Gem

Rôtisserie of Hereford Beef
Spit Roast Hereford Sirloin of Beef, Potato, Leek, Salsify

Kohlrabi
Kohlrabi, Cured Egg, Pear, Hazelnut (V)

Main Course Special of the Night
Please ask your Waiter for Tonight’s Special

Main Courses are served with Seasonal Vegetables & Potatoes.
All our beef is Irish (V) = Vegetarian

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Favourite Wines

Our Guests have chosen their two favourite wines for both quality, aroma, taste and value for money.

White Heart of Stone €32, BIN 600
2014, New Zealand, Marlborough. 100% Sauvignon Blanc. Produced by ‘Forrest Estate’, this is a tingling fresh crisp dry Sauvignon Blanc with vivid gooseberry fruits, nectarine and pears. Lime acidity and crisp bone dry finish.

Red Vinha do Mouro €32, BIN 860
2011, Portugal, Blend of 45% Trincadeira, 30% Aragonez, 15% Alicante Bouschet & 10% Cabernet Sauvignon. Fruit shines through balanced by silky tannins and firm acidity. Lovely lift, good depth of flavour without feeling heavy.

Desserts

Goats Cheese
Goats Cheese Cheesecake, Beetroot, Goats Milk, Oat Crumb

Chocolate & Rosewater
Chocolate & Rosewater Cream, Rose Hip, White Chocolate, Yoghurt

Yuzu
Yuzu Custard, Matcha Green Tea, Shortbread, Black Sesame, Candy Floss

Caramel & Peanut
Madagascan Cake, Fudge, Peanut Butter, Pop Corn, Salted Caramel

Malt Biscuit
Malt Biscuit Parfait, Honeycomb, Honeysuckle, Blackberry

Irish Farmhouse Cheese
Choose at your Table from our Cheese-Trolley, Walnuts, Grapes, Plum Chutney

Tea & Coffee

Choose your Coffee from our Coffee Card which offers an attractive choice of Robert Roberts Coffee, Black Tea and Java Herbal Tea

Menu Pricing

4-Course Dinner set price €55
including Starter, Appetizer, Main Course, Dessert, Stone Oven baked Bread & Dips during the meal. Dessert is followed by your choice of Tea & Coffee

New Tasting Menu

Also available, please ask your waiter:
7-Course Tasting Menu €65

Mineral Water

Large Bottles (750ml) €3.80
Tipperary, Ireland
San Pellegrino, Italy
Still or Sparkling