Farmgate Restaurant & Country Store Dinner Menu 2017

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FARMGATE DINNER
(sample menu)

**Starters**

SOUP OF THE EVENING
SEAFOOD CHOWDER
DEEP-FRIED SQUID WITH TOMATO & CHILLI SAUCE
PAN SEARED SCALLOPS & CRISPY BACON SALAD
DISH OF STEAMED MUSSELS IN WHITE WINE & GARLIC
CLONAKILTY BLACK PUDDING TART WITH HOLLANDAISE SAUCE
DEEP-FRIED ST KILLIAN CAMEMBERT WITH MANGO & CORIANDER SALSA
FARMGATE CHICKEN LIVER PATÉ WITH CUMBERLAND SAUCE
FRESH CRAB CROSTINI WITH CHILLI & LEMON
GRILLED MACKEREL WITH HOLLANDAISE & CHIVE CREAM
TEMPURA OF PRAWNS WITH SWEET CHILLI DIPPING SAUCE
McGRATH’S WHITE PUDDING WITH BEAN CASSEROLE

**Main Dishes**

FARMGATE ROAST FREERANGE DUCK WITH SAGE & ONION STUFFING served with TRADITIONAL APPLE SAUCE
TRADITIONAL ROAST FREERANGE CHICKEN with THYME & ONION STUFFING
PAN-SEARED FILLET OF BEEF with JAMESON WHISKY MUSHROOM SAUCE
TRADITIONAL T-BONE STEAK with DEEP FRIED ONION FRITTERS & PORTOBELLO MUSHROOMS
CHARGRILLED 10oz RIB-EYE with DEEP FRIED ONION FRITTERS & PORTOBELLO MUSHROOMS
ROAST RACK OF KERRY LAMB
ROAST LOIN OF LAMB SERVED with ROSEMARY JUS
PASTA DISH OF THE EVENING
FRESH CATCH OF THE EVENING (depends on availability)
ROAST MEDALLIONS OF MONKFISH with ROASTED RED PEPPER SAUCE
BAKED HAKE with CRAB & MUSSEL SAUCE
PAN-FRIED JOHN DORY with CITRUS-WILTED SPINACH
GRILLED TURBOT with HOLLANDAISE SAUCE
PAN-FRIED HALIBUT with CITRUS CAPER BUTTER
PAN-FRIED BRILL with SALSA VERDE

all main courses are served with seasonal potatoes & vegetables

DINNER MENU - PRICE RANGE: €5 - €30