

2017

Farmgate Restaurant & Country Store Dinner Menu 2017

Farmgate Restaurant

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MIDDLETON



CORK

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 PAT  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

