Restaurant 1826 Adare Group Menu 2017

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GROUP MENU

Sample Group Menu available for groups of 10 or more, pre-booking is essential

3 Courses €35.00

Menu subject to change

STARTERS

- *Spice Cured & Marinated Salmon*
  Doughmore Crab, Fennel & Orange Salad

- *Soup of the Day*

- *St. Tola Goat Curd, Beets, Bally Salad*
  Roast Figs, Pinenuts, Beets, Beet Emulsion

MAIN COURSE

- *Dry Aged Rib Eye Steak (€5 Supplement)*
  Salsa Verde, Braised Cheek Croquette, Peppercorn Cream

- *Pan Seared Fillet of Salted Atlantic Hake*
  Braised Leeks, Coco Beans, Ham Hock, Leek Cream

- *Breast of Friendly Farmer Pasture Reared Chicken*
  Butternut Squash & Ballyhoura Mushroom Risotto, Crispy Sage, Parmesan

DESSERTS

- *Citrus Creme Fraiche Brulee*
  Hazelnut Shortbread, Orange Sorbet

- *Dark Chocolate Delice, Ponaire Coffee Mousse, Rum Creme Fraiche*
1826 Adare, Best Restaurant in Limerick & Munster 2015. Proprietors Wade & Elaine Murphy strive to offer locally sourced food at reasonable prices in a comfortable ...
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