OLD HOUSE RESTAURANT

Menu

ANNEBROOK HOUSE HOTEL

3 Courses €49.50pp



STARTERS

Crème of Coconut and Butternut Squash Velouté
w. Herb Oil, Toasted Pumkin Seeds
(vegan)

King Prawn Bon Bons
w. Roast Red Pepper & Chilli Ketchup, Young Herb Salad
1,2,3,4,8

Cherry Glazed Mousse of Foie Gras
w. Toasted Brioche, Fig, Rosemary & Port Chutney
1 (brioche),7

Irish Smoked Salmon
w. Young Herb Salad, Sauce Gribiche, Sourdough Crouton
1 (sourdough Crouton),3,4,10

Soft Goat's Cheese & Red Onion Marmalade Tartlet
w. Saffron Pickled Pear, Confit Tomato, Young Herbs, Pesto Dressing
1,3,5,7,8,9

SIDES

Hand Cut Chips (1)	€4.50
Seasonal Garden Salad (9,10)	€4.50
Creamed Potato (7)	€4.50
Sauteed Onions (7)	€4.50
Onion Rings (1)	€4.50
Seasonal Vegetables (7)	€4.50

MAINS

Roast Turkey and Honey Glazed Ham
w. Chestnut & Herb Stuffing, Potato Fondant, Pan Roast Gravy
1,7,9

Oven Baked Fillet of Salmon
w. Romesco Sauce, Vegetable Sofrito, Herb Oil
4,9

Pan Roast Barbary Fillet of Duck
w. Jerusalem Artichoke Puree, Charred Tenderstem Broccoli, Bigarade Sauce
7,9

Slow Braised Featherblade
w. Roast Celeriac Puree, Mushroom Duxelle, Braising Liquid
7,9,10

Pan Seared Irish Sirloin Steak
w. Chunky Chips, Peppercorn Crème Sauce
1 (chips),7,9,10

Rice and Vegetable Stuffed Savoy Cabbage Rolls
w. Young Herbs, Arrabbiata Sauce, Yoghurt Labneh
6 (vegan)

All Main Dishes Served with Vegetables & Potatoes of the day
7,9,12

DESSERT & TEA/COFFEE

Assiette of Chefs Desserts

Nutella Profiterole with Chantilly Cream & Nut Praline, Salted Caramel Belgian Chocolate Ganache, Strawberry Meringue, Forest Berry Coulis, Ice Cream
1,3,5,6,7,8

AFTER DINNER TIPPLE

Espresso Martini €12
Vodka, Coffee Liqueur, Double Espresso, Sugar Syrup

New York Sour €13
Whiskey, Lemon, Sugar Syrup, Foamer, Crème de Cacao

Allergens: 1= Cereals 2= Crustaceans 3= Eggs 4= Fish 5= Peanuts 6= Soybeans 7= Milk 8= Nuts 9= Celery 10= Mustard 11= Sesame Seeds 12= Sulphur Dioxide 13= Lupins 14= Molluscs

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