



Bianconi Restaurant

PRIX FIXE MENU

TO START

Crisp Fried Brie

Sweet Red Onion Marmalade & Baby
Leaf Salad
(WH1, MK, SP, EG)

Homemade Soup

Our team will advise today's Soup
Served with Croutons
(MK, CY, WH1)

Carpaccio of Fresh Watermelon & Fine Parma Ham

Black Olive & Sundried Tomato
Tapenade, Apple, Radish & Lime Dressing

Assiette of Fine Irish Smoked Salmon

Red Onion, Chive and Caper Vinaigrette,
Mesclun Leaves & Lemon
(FH)

MAIN EVENT

Steamed Fillet of Irish Salmon

Served with Tender Stemmed Broccoli &
Chive Hollandaise Sauce
(EG, FH, MK, SP)

Supreme of Irish Chicken

Scented with Rosemary, Wild
Mushroom & Chive Velouté with
Smoked Bacon
(CY, MK, SP)

Braised Feather Blade of Marinated Irish Beef

Served with Sautéed Button Mushrooms &
Onions, Smoked Bacon Lardons & Jus Bordelaise
(CY, SP, MK)

Rigatoni Napolitana

Pasta in a Rich Tomato & Basil Sauce
with Fresh Shaved Parmigiano
(WH1, MK)

TO FINISH

Assiette of Homemade Desserts

Mini Lemon Meringue Pie (EG, MK)
Homemade Cheesecake (MK)
Local Strawberry Meringue Nests (EG, MK)

Food Allergies & Intolerances: **CY** = Celery | **CS** = Crustaceans | **EG** = Eggs | **FH** = Fish | **LP** = Lupin
MD = Mustard | **MK** = Milk | **MS** = Molluscs | **PE** = Peanuts | **SE** = Sesame | **SP** = Sulphites
SY = Soya | **TN** = Tree Nuts | **WH** = Wheat | **LP1** = Barley | **LP2** = Oats | **WH1** = Wheat Flour
WH2 = Semolina | **WH3** = Wholemeal | **WH4** = Wheat Bran | **WH5** = Rye
Should you have specific dietary requirements including vegan, vegetarian or gluten free, please
ask a member of our team who will be delighted to assist you in making selections.