

Bianconi Restaurant

3 Course with Tea or Coffee - €35.00

TO START

Shredded Salmon & Prawn (CS,EG,FH,MD,MS,PE,SP,WH1)

Marie Rose Sauce and Mixed Leaves

Warm Crumbed Brie Fritter (EG,MK,WH1)

Red Onion Marmalade

Homemade Leek & Potato Soup (MK)

Garlic Croutons (EG,MK,SE,SY,WH1)

Carpaccio of Watermelon

Tapenade of Black Olive and Sun-Dried Tomatoes with Radish, dressed with Extra Virgin Olive Oil

THE MAIN EVENT

Poached Fillet of Wild Atlantic Way Salmon (CS,CY,FH,MK,MS,SP,WH1)

Creamy Mashed Potatoes, Vegetables of the Day with Hollandaise Sauce

Roast Prime Sirloin of Grass Fed Irish Beef (CY,EG,MK,SP,WH1)

Creamy Mashed Potatoes, Vegetables of the Day, Yorkshire Pudding with Traditional Gravy

Supreme of Irish Chicken (CY,MK,SP,WH1)

Creamy Mashed Potatoes, Vegetables of the Day with Whiskey Sauce

Roasted Bell Pepper Stuffed with a Ratatouille of Locally Sourced Vegetables

Steamed Potatoes and a Red Pepper Coulis

TO FINISH

Meringue Nest (EG,MK)

Fresh Irish Cream with Seasonal Berries

Chocolate and Beetroot Brownie (GF) (MK,TN,SY,EG,SE,TN-Hazelnut)

Salted Caramel Ice Cream

Bailey's Cheesecake (EG,LP1,MK,SY,PE,TN-almond)

Bread & Butter Pudding (WH1,EG,MK)

Custard and Cream

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

GF = Gluten Free

LP = LP1 = Barley, LP2 = Oats

WH = WH1= Wheat Flour, WH2 = Semolina, WH3 = Wholemeal, WH4 = Wheat Bran, WH5 = Rye