

Frederick's Dinner Menu

Starters

Osso Bucco

Terrine of braised veal shank with a crispy lemon polenta, roast fig and toasted brioche

Soup

Homemade soup of the day with complimenting garnishes

Scallops

Pan seared Scallops on an endive salad with truffle croutons and a light pumpkin veloute

Quail

Leg and breast of quail with smoked bacon, mixed dressed beans and scotched quail eggs

Duck

Trio of Duck with glazed breast confit leg and pate of liver with poppy seed tuille and mulled plum compote

Onion

Roast onion and goat's cheese risotto with confit asparagus and a watercress pesto

Mackerel

Grilled mackerel fillets with textures of cucumbers (jelly. Soup, pickled) with roast lemon

Main Course

Beef

*Fillet of Irish beef with parsnip anglaise, wild mushroom tapenade
And a red wine jus.*

Pork

*Cutlet of pork served on a beetroot gnocchi, girolles, celeriac
and a apricot vanilla puree*

Sea bass

*Bass fillets stuffed with crab and chili on a Thai noodle broth prawn wonton
and coriander oil*

Venison

*Roast loin of venison with a glazed shallot tartin, Jameson's soaked raisins and
chestnut crumb*

Lasagne

*Open lasagne of provincial vegetables with a basil pesto cream and
Parmesan foam*

Chicken

*Breast of chicken with a pecan crust on buttered green beans
Fondant potatoes and roast garlic compote*

Monkfish

*Monkfish tail poached in a lemongrass and ginger consommé with roast fennel and
carrots with soft herb sabayon*

Vegetable

*Puff pastry palmiers with braised root vegetables served with a balsamic glazed
rocket salad*

Desserts

Passion Fruit

Passion Fruit Cremeux and a dark chocolate mousse
With Jamaican cake

Lemon

Iced lemon soufflé with pineapple and mango salsa

Chocolate

Milk chocolate and hazelnut crispy mille feuille
With duo of homemade marshmallows

Vanilla

Vanilla crème brulee, Griotte compote honey cream
And pistachio financier

Grapefruit

Grapefruit Mirliton tartlet with homemade
Caramel ice cream

Cheese

Selection of Irish cheeses with grissini
Crackers and walnut oil

Ice Cream

Selection of seasonal ice creams and sorbets

Tea or Coffee and Petit Fours

Four Course Meal €50.00