

Frederick's Restaurant

Table d'hôte Menu

Chef's Soup of the Day © (V) (1,9)

Salmon & Scallion Fishcake (1,8,9,14)

Herbed Panko Crust, Mixed Baby Leaf Salad, Parsley Lime Dressing & Lemon Wedge

Chicken Liver Pate (1,11,7,14)

Homemade Apple & Date Chutney with Country Bread

Poached Pear and Irish Blue Cheese Salad (4,14,2,3)

Candied Walnuts, Red Chicory & Maple Vinaigrette

Spring Salad (1,2,3,14)

Broccoli, Sweet Potato, Blueberry, Spiced Nuts, Mixed Leaf Lettuce, Quinoa with a Raspberry Dressing

Warm Chicken, Bacon & Egg Salad (1,7,11,14)

Dressed Baby Gem Salad, Croutons, Parmesan Shavings & House Dressing

(V) Suitable for Vegetarians

© Suitable for Coeliac - Check with Server

€42.00

Allergens Index

**(1) Cereals containing Gluten. (2) Peanuts (3) Tree Nuts
(4) Milk (5) Crustacean's (6) Molluscs (7) Eggs (8) Fish
(9) Celery (10) Lupin (11) Mustard (12) Sesame Seeds (13) Soya
(14) Sulphur Dioxide**

24 Hour Braised Feather Blade of Irish Beef © (4,9,13,14)

Glazed Pearl Onions, Garlic Mushroom, Peppercorn and Brandy Cream

Pan Roasted Salmon Fillet (8,9,14)

Spicy Pepper & Chorizo Ragout with Mango Lime Mousse

Poached Breast of Chicken (14,1,4,9)

Smoked Bacon & Chestnut Mushroom Cream Sauce, Spring Onion

Chicken, Coconut & Chickpea Curry (1,9,13)

Chicken, Chickpea & Coconut Curry with Basmati Rice & Naan Bread

Steamed Fillet of Smoked Haddock © (4,8,14)

Buttered Leeks and Caper Beurre Blanc

Vegan Vegetable & Coconut Curry (V) (1,2,3,9,14)

Chick Peas, Spicy Nuts, Coriander with Basmati Rice & Naan Bread

Roasted Beef Tomato (14,9)

Filled with Quinoa and Mediterranean Vegetables, Spiced Tomato Coulis, Micro Greens and Red Chicory Salad

All Served with Seasonal Vegetables

Extra Sides: Creamed Potato €3.50 Seasoned French Fries €3.50

Warm Pear and Almond Tart (1,2,3,4,7,14)

Irish Whiskey & Orange Glaze, Vanilla Ice-Cream & Custard

Baked Salted Caramel and Meringue Roulade (1,2,3,4,7,14)

Chantilly Cream, Hazelnut Praline & Shortbread Cookie

Selection of Ice-Cream (1,2,3,4,14)

With Cookie Crumb & Fruit Coulis

Profiteroles (1,2,3,4)

with Cream Chantilly, Toffee & chocolate Sauce

Selection of Irish Farm House Cheeses (1,4,14)

(€5.00 Supplement)