

THE OAKS RESTAURANT SAMPLE MENU

AMUSE BOUCHE

RILLETTE OF TENDER CHICKEN LEG CONFIT, FIVE SPICED ROAST PLUM

ALLERGEN 6,7

STARTER

SMOOTH DUCK LIVER PARFAIT

FIG CONSERVE, BRIOCHE, CORNICHON

ALLERGEN 1,3,7,9

LIGHTLY SPICED SWEET POTATO & COCONUT VELOUTE

CREAMED SWEET POTATO & CRISP BREAD

ALLERGEN 1,6,7

WHIPPED FIVEMILETOWN GOATS CHEESE

CANDIED WALNUT, MAPLE REDUCTION, COMPRESSED CELERY

ALLERGEN 3,8C,9,12

FRESHLY BAKED BREADS AND CUINNEOG FARMHOUSE BUTTER SERVED FOR THE TABLE

ALLERGEN 1,7

MAINS

TEMPURA OF SEABASS FILLET

MARIS PIPER FRIES, AROMATIC SOY & GINGER DIPPING SAUCE, WASABI MAYO

ALLERGEN 1,3,4,6,10

SEARED FILLET OF GRASS REARED IRISH BEEF

POTATO GRATIN, GREEN BEANS WITH PANCETTA, SAUCE PERIGOD

ALLERGEN 6,7,9

ROAST SUPREME OF GLIN VALLEY IRISH CHICKEN

PAN FRIED POTATO GNOCCHI, ASPARAGUS SPEARS, MOREL MUSHROOM JUS

ALLERGEN 1A,3,6,7

THE OAKS CHILLED ASSIETTE OF POACHED, SMOKED & DRESSED SEAFOOD

POACHED LOBSTER, CRAB TWICE, OAK SMOKED SALMON, REMOULADE OF EGG, CAPER BERRIES, CHARRED

LEMON CHORON MAYONNAISE & BROWN SODA BREAD

ALLERGEN 1A,3,6,7

TODAYS VEGETARIAN OPTION

FRITTER OF CREAMED ROAST GARLIC AND THYME POLENTA

CHARRED LEEK, MESCULAN LEAVES & CRISPY HAGERTY'S CHEDDAR CRUMB

ALLERGEN 1A,3,6,7

DESSERTS

CLASSIC BAKED VANILLA CUSTARD TART

CONFIT RHUBARB & SHORTBREAD CRUMBLE

ALLERGEN 1,3,7,

DELICE OF MILK CHOCOLATE

DULCHE DU LECHE, SAUCE CARAMEL, TOASTED HAZELNUTS

ALLERGEN 1,7,8

DUO OF ARTISAN FARMHOUSE IRISH CHEESE

FRUIT, RELISH, IRISH HONEY & CRISP CRACKERS

ALLERGEN 1,7,8,12

FOLLOWED BY; FRESHLY BREWED TEA & BEWLEY'S COFFEE OR SELECTION OF HERBAL TEAS