

# Bailey's Bar & Bistro

## Table d'hôte Menu

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*This Evenings Homemade Soup* **1,7,9, 0**

*Chilled Galia, Cantaloupe & Watermelon Plate, Wild Berry Compote, Passion Fruit Sorbet and Raspberry Coulis*

*Spiced Fish Cake, Warm Goastbridge Smoked Trout, Crab Claws and Tiger Prawns, Chilli & Lemon Dressing* **1,2,3,4,7,8**

*Shredded Duck and Stir Fried Vegetable Spring Rolls, Leaf Salad, Honey Soya Dressing* **1,3,6,8,10,11**

*Chargrilled Chicken Caesar Salad, Garlic Croutons, Smoked Bacon, and Parmesan Shavings Tossed in a Caesar Dressing* **1, 3, 4, 6,7, 9,10,11**



*Braised Beef Blade, Pearl Onion and Smoked Bacon Ragout, Scallion Mash* **6, 7, 9, 12**

*Pan Seared Filled of Sea Bass and fillet of Salmon with Crisp Tiger Prawns on a Smoked Salmon Mash, Lemon & Chilli Sauce* **2, 4, 7, 12**

*Oven Baked Supreme of Chicken, Pearl Barley & Smoked Bacon Ragout and mash* **1, 9, 10, 12**

*Crispy Confit Belly of Pork, Boudoin Noir, Granny Smith & Olive Oil Puree, Red Wine Jus* **9, 10, 12**

*Spinach and Ricotta Cheese Tortellini, Roasted Vegetables, Sundried Tomato in a Cream Sauce* **1, 3, 7**



*Warm Sticky Toffee Pudding with Honeycomb Ice-Cream & Crème Anglaise* **1,3,7,8**

*Meringue with Fresh Fruit and Strawberry Ice- Cream* **3,7,8**

*Warm Pear & Almond Tart, Vanilla Bean Ice – Cream, Carmel Sauce* **1, 3, 7, 8**

*Selection of Ice-Creams in a Crisp Wafer Basket & Fruit Coulis* **1, 3, 7, 8**

*Rhubarb & Strawberry Crumble with Vanilla Ice Cream* **1, 3, 7, 8**



*Freshly Brewed Tea, Coffee*

€33.50

If you have an allergy or food intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request

### Allergens

**1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs**