

Bailey's Bar & Bistro

Table d'hôte Menu

This Evenings Homemade Soup 1,7,9, 0

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

Goats bridge Smoked Trout Pate with sourdough toast & cucumber relish 1,7

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

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



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

Duo of Pan-Fried Salmon & Seabass Fillet with saffron & Prawn Bisque 2,4,7

Oven Baked Supreme of Irish Chicken, With Spring Onion Mash, Smoked Bacon, Mushroom & Thyme Sauce 7

*Slow Roasted Rump & Rack of Lamb, Spring Onion Mash & Celериac Puree 7,10,12****

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

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

White Chocolate & Raspberry Cheesecake with Vanilla Ice-Cream 1,3,7,8

Chocolate Tasting Plate with Warm Chocolate Fondant, White Chocolate Ice-Cream and Chocolate Mousse 1,3,7,8



*Freshly Brewed Tea, Coffee
€33.50*

****There is a supplement of €4.50 per person on the Rump of Lamb/Sirloin Steak*

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