

B O U C H O N -

WEEKEND 3 COURSE SET MENU €52

FOR PARTY OF 10 OR MORE

TO START

Beef brisket

Slow braised, crispy wonton, miso aioli & chilli jam (1,2,3,6,7,10,12,14)

Seafood Beignets

House Thai green curry, mussels (1wh,2,4,7,14)

Burrata (v)

Grilled peach, Cantaloupe melon, pecan & hot honey (7,8pe)

Seasonal Soup (1wh,7)

MAINS

Monkfish

Crushed baby potato, cherry tomato, chilli & parsley Butter (4,7)

Duck leg confit

Braised red cabbage, creamy mash, red wine Jus (7,9,10,12)

Risotto

Wild Duxelles mushrooms, tempura oyster mushrooms, truffle & Parmesan (7,12)

10oz Striploin Steak +5

Crispy onion ring, watercress, Brandy pepper sauce, chunky chips (1,7,12)

DESSERT

Banoffee pie, Dulce de leche, coconut flakes, whipped cream (1,3,7)

Parfait, White chocolate, almond crumb, miso caramel, raspberry ice cream (1,3,7)

Trio of Ice Creams & Sorbet (1,7,8)

Selection of Irish & French Cheese Truffle honey, Fruits, Crackers (1WH,7,8A)

If you have any allergens or dietary requirements, please let your server know

10% Service Charge Applies to All Parties Of 6 Or More, All Gratuities & Service Charges Go to Employees.