

- BOUCHON -

WEEKEND 3 COURSE Set MENU €50

For party of 10 or more

---TO START

Crab Claws +€2

Garlic butter, homemade focaccia (1,2,7)

Prawns & Squid

Grilled calamari, tempura prawns, confit tomato & sauce Vierge (1,2,3,7,12)

Brie Tart

Black figs, walnuts, cranberry herb salad, balsamic dressing (1,3,7,8W,12 V)

Pork belly

Confit with smoked black pudding, red cabbage puree, jus (1,7,12)

Seasonal Soup (1,7)

---MAINS

Chicken

Sweet potato cream, spinach & mushroom bouchée, potato fondant, lemon & capers (1,3,7,12)

Hake

Miso glazed, potato fondue, mussels & saffron cream (1,2,4,7,12)

Gnocchi Parisienne

Jerusalem artichoke, haricot beans, chanterelle, pine nuts, green leaves. (1,3,7,8)

10oz Striploin Steak +€5

Confit Tomato, grilled mushroom, chunky chips, pepper sauce (7.8A.12)

---SIDES

Truffle & Parmesan Fries 7

(1wh,3,7)

House made Onion Rings 6

(1wh,3,7)

Chargrilled baby

Broccoli & carrots, Ponzu

dressing 6

House Salad 6 (10)

Chunky chips 6 (1wh,7)

Creamy mash 6 (7)

---TO FINISH

Chocolate Fondant or Elderflower

Brulée or Tiramisu' or

Trio of Homemade Ice cream & Sorbet
or Cheese platter +€3

ALLERGENS: 1 Cereals; 2 Crustaceans; 3 Eggs; 4 Fish;
5 Peanuts; 6 Soybean; 7 Milk; 8 Nuts; 9 Celery; 10
Mustard; 11 Sesame; 12 Sulphites; 13 Lupin; 14 Molluscs.
(V) Vegetarian. **Cereals:** Wh Wheat, O Oats, B Barley,
R Rye. **Nuts:** A Almonds, W Walnuts, P Peanut,
Pi Pistachio, Ca Cashew, Ch Chestnuts, Pe Pecan