



◆ Dine In Dublin Set Dinner Menu ◆

3 Courses plus Tea or Coffee or Substitute a Course for a Drink - Ask Your Server for Details

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◆ STARTERS ◆

SOUP OF THE DAY\*

Served with a Selection of Homemade Breads

HOMEMADE DUCK LIVER & CALVADOS JELLY

Red Pepper and Grape Mostarda & Toasted Brioche

ROASTED PICKLED ORGANIC BEETROOT, GOAT'S CHEESE BON BONS

Lightly Fried Pine-nut Crusted Goats Cheese Balls & Marinated Beetroot Slices

THE CHURCH TASTE OF SALMON

Poached, Smoked and Marinated Salmon with Micro Herbs, Pickled Cucumber and Dill Crème Fraiche

WINTER LEAF AND VEGETABLE SALAD

Toasted Cumin Squash, Chickpea and Snow Peas, Asparagus, Spinach, Red Chard and Salted Hazelnuts

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◆ MAIN COURSE ◆

IRISH FILLET STEAK €3 SUPPLEMENT

Confit Beef Cheek Croquette, Watercress Puree and Port Jus

PRIME IRISH SIRLOIN (10OZ)

Roasted Vegetable Stack, Pink Peppercorn Sauce

ROAST FILLET OF MONKFISH

Tomato Essence, Snow Peas, Tendered Stemmed Broccoli, Smoked Pancetta Lardons, Boiled Baby Potatoes

THE CHURCH CORN FED CHICKEN SUPREME

Corn Fed Chicken stuffed with Mozzarella & Semi Sundried Tomatoes served with Steamed Greens, Garlic Boiled Potatoes, Roasted Pepper Coulis & Jus

ROASTED PEPPER LINGUINE

Roasted Peppers, Artichoke Hearts Basil Puree, Toasted Walnuts and topped with Parmesan Tuile

SLANEY VALLEY RUMP OF LAMB

Onion and Fennel Boulanger Potatoes, Gremolata Olive Crumb \*\*\*\*\*



◆ SIDE DISHES ◆

Why Not Add a Side, €2.95 Each BABY BOILED POTATOES · SELECTION OF VEGETABLES

POTATO GRATIN POT · SAUTÉ ONIONS

FLAT CAP MUSHROOM DRIZZLED WITH TRUFFLE OIL