



The Restaurant @ Harvey's Point

4-Course Dinner €69

Starters

Seared Scallops

Globe Artichoke, Chorizo, Lovage, Velouté

Contains: 7, 8a, 12, 14

Halibut

Pickled Tomatoes, Consommé, Herb Crumb, Sea Herbs

Contains: 4, 9, 12

Terrine

Ham Hock, Langoustine, Capers, Parsley

Contains: 2, 7, 9, 12

Carpaccio

Lamb Loin, Confit Garlic, Dukkah, Mint

Contains: 8f, 11, 12

Ravioli

Ricotta, Black Garlic, Butternut Squash, Basil

Contains: 1a, 3, 6, 7, 10

Sorbet of the Evening

Main Courses

Baked Atlantic Cod

Kalamata Olive Tapenade, Roasted Red Pepper Coulis, Spinach Soufflé, Salty Fingers

Contains: 4, 12

Turbot

Saffron Beurre Blanc, Spirulina Oil, Goatsbridge Irish Trout Caviar, Squid Ink Tuile

Contains: 1a, 4, 7, 12

Guinea Fowl

Black Truffle & Forrest Mushroom Mousse, Sweet Potato Mousseline, Sweet Potato Fondant, Salsify Crisp, Madeira & Thyme Jus

Contains: 3, 7, 12

Duo of Spring Lamb

Herb-Crumbed Rump of Lamb, Braised Lamb & Smoked Aubergine Bon Bon, Apricot & Tomato Chutney, Pea & Broad Bean Purée, Pan Jus

Contains: 1a, 6, 7, 12

Surf & Turf

6oz Prime Irish Hereford Beef Fillet, Panéed Monk fish & Cod Cheek, Beetroot Purée, Lemon & Black Pepper Asparagus, House Jus

Contains: 1a, 3, 4, 7, 12

Aloo Tikki

Glass Noodles, Confit Baby Carrots, Date & Tamarind Chutney, Nut Podi

Contains: 8, 12

Wild Mushroom Pithivier (V)

Goat's Cheese, Lemon Balm Purée, Herb Oil, Pea Shoots, Sorrel Leaf

Contains: 1a, 3, 7

(All Dishes Are Served With Potato And Vegetables Of The Day)

Allergens:

1) Gluten

1a) Wheat

1b) Rye

1c) Barley

1d) Oats

2) Crustacean

3) Egg

4) Fish

5) Peanuts

6) Soybeans

7) Milk

8) Nuts

8a) Almond

8b) Hazelnut

8c) Walnut

8d) Pecan Nuts

8e) Brazil

8f) Pistachio

8g) Macadamia

8h) Cashew

9) Celery

10) Mustard

11) Sesame

12) Sulphites (SO2)

13) Lupin

14) Molluscs