



# *The Restaurant @ Harvey's Point*

4-Course Dinner €69

## Starters

### Seared Scallops

*Braised Cauliflower, Pickled Cauliflower, Caper & Raisin Pureé*

CONTAINS: MILK, MOLLUSCS

### Beetroot Cured Rainbow Trout

*Baby Beetroot, Oyster Emulsion, Trout Caviar*

CONTAINS: FISH, MUSTARD, SULPHITES, MOLLUSCS

### Squab Pigeon

*Polenta Fondant, Artichoke, Barley, Blackberry,*

CONTAINS: BARLEY, MILK, CELERY, SULPHITES

### Terrine

*Foie Gras Pâté, Orange Marmalade, Pistachio, Brioche*

CONTAINS: WHEAT, EGG, PISTACHIO, SULPHITES, LUPIN

### Verrine (V)

*Celeriac, Hazelnut, Black Garlic, Truffle*

CONTAINS: WHEAT, EGG, MILK, HAZELNUT, CELERY, SULPHITES

*Sorbet of the Evening*

## Main Courses

### Cod

*Mussel & Clam Chowder, Sweetcorn, Vine Cherry Tomatoes, Samphire, Seaweed Oil*

CONTAINS: FISH, MILK, SULPHITES, MOLLUSCS

### Atlantic Seafood Medley

*Organic Salmon, Turbot, Sea Bream, Crab Claws, Lobster Bouillabaisse, Asparagus, Oyster Tuile*

CONTAINS: WHEAT, CRUSTACEAN, FISH, MILK, SULPHITES

### Cornfed Chicken

*Confit Drumstick, Carrot & Cumin Velouté, Leek & Wild Mushroom Bouchée, Baby Leeks, Tarragon*

CONTAINS: WHEAT, EGG, MILK, SULPHITES

### Surf & Turf

*6oz Prime Irish Hereford Beef Fillet, Pan Seared*

*Tiger Prawns, Garlic Lemon Zest & Parsley Gremolata, Black Caviar Hollandaise, Pan Jus.*

CONTAINS: CRUSTACEAN, FISH, EGG, MILK, SULPHITES

### Loin of Glenmalure Venison

*Roast Parsnip & Elderflower Purée, Pear, Smoked Venison & Chestnut Dumpling, Baby Carrots, Jus*

CONTAINS: WHEAT, EGG, MILK, SULPHITES

### Wild Mushroom Pithivier (V)

*Goat's Cheese, Salsify Purée, Herb Oil, Roasted Cranberry Pickle*

CONTAINS: WHEAT, EGG, MILK

### Chickpea & Butterbean Frittata

*Tzatziki Dressing, Rocket & Cherry Tomato Salad, House Chutney, Curry Oil*

CONTAINS: WHEAT, SULPHITES