



The Restaurant @ Harvey's Point

4-Course Dinner €65

Starters

Scallops

Pea Purée, Hazelnut and Coconut Crumb, Celeriac Fondant & Shimeji Mushroom

Contains: 2, 7, 8b

Smoked Mackerel

Shallot Purée, Raspberry Gel, Mango Salsa & Herring Roe Caviar

Contains: 4, 7

Duck

Duck Paupiette, Mushroom Duxelle, Baby Beetroot & Bone Sauce

Contains: 7, 9,

Courgette Flower

Stuffed with Ricotta, Figs, Chorizo & Herb Oil

Contains: 7

Lebanese Tabbouleh & Labneh (V)

Cos, Tortilla Crisp, Hummus

Contains: 1a, 1d, 7, 11

Sorbet of the Evening

Main Courses

Turbot

Scallop Velouté, Roast Fennel, Ink Tuile, Salty Fingers & Tarragon Oil

Contains: 1a, 4, 7, 12, 14

Seafood Medley

Monkfish, Salmon, Crab Claws, Herb Crusted Mussels, Trout Caviar, Seafood Bisque & Lime Ash

Contains: 2, 4, 7, 12, 14

Corn Fed Chicken

Pancetta and Sage Stuffing, Saffron Pearl Barley Risotto & Madeira Sauce

Contains: 1c, 1d, 3, 7, 12

Rotisserie of Hereford Beef

White Onion Mousseline, Potato and Applewood Pave, Wild Mushroom Confit & Jus

Contains: 6, 7, 12

Rump of Donegal Lamb

Hog's Pudding Croquette, Roast Turnip, Mint and Pea Purée & Pan Jus

Contains: 1a, 3, 7, 12

Mixed Bean Tagine

Chickpea, Butterbean, Cannellini and Kidney Beans, Mediterranean Couscous, Almonds & Vegan Yoghurt

Contains: 1a, 8a, 12

Wild Mushroom Pithivier (V)

Goats Cheese, Wild Mushroom, Roasted Red Pepper, Chilli & Apricot Chutney

Contains: 1a, 3, 7

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

Our Recommendation

SNIPE ¼ Btl 187ml, Prosecco €12.50 - BIN 570

Champagne by the Glass €16.50

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
- 8e: Pecan Nuts
- 8f: Brazil

- 8g: Pistachio
- 8h: Macadamia
- 9) Celery
- 10) Mustard
- 11) Sesame
- 12) Sulphites (S02)