2013

Locks Brasserie Season Market 2 Course Treat Menu, 2013

Locks Brasserie

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SEASONAL MARKET 2 COURSE TREAT MENU €25.00

Menu served all evening Sun-Wed and until 7pm Thurs-Sat

Starter

Celeriac Veloute
Trompette de la Mort & Black Truffle Duxelles

Wet Cured Atlantic Salmon
Fennel & Capersprouts Cream,
Pickled Cucumber, Soft Poached Quail Egg

Pheasant Terrine
Port Glazed Pearl Onion, Candied Nuts, Granny Smith Apple

Main Course

Venison Pie
Potato Glaze, Honey & Thyme, Roasted Winter Vegetables

Pan Fried Skate
Watercress Purée, Fondant Potatoes, Crispy Shallot & Caper Salad

Corn-Fed Chicken Supreme
Foie Gras & Celeriac Purée, Fermented Walnuts
Sprout Shells, Confit Celeriac

Side Orders Portion for one person €3.50

French Beans (Shallot Vinaigrette) New Potatoes (Truffle Butter)
Crushed Swedes (Honey & Thyme) Homemade Fries
Red Cabbage (Conference Pear)

Selection of Homemade Desserts

Orange & Cinnamon Creme Brûlée € 6.00
Ginger Biscuit

Kaki Pannacotta € 10.00
Moscato Mousse, Pineapple salsa, Hazelnut Sable

Ice Cream & Sorbet Selection € 6.00

Farmhouse Cheese
Selection 4 Cheese €12.00
Selection 6 Cheese €15.00