2013

Wild Geese Restaurant Sunday Lunch Menu, 2013

Wild Geese Restaurant

Follow this and additional works at: http://arrow.dit.ie/menus

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

http://arrow.dit.ie/menus/71

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Sunday Lunch Menu
€20 for two courses, €25 for three courses

STARTERS
Deep-fried Brie and Black Olives served with a Pineapple and Cucumber Salsa

Salad of Parma Ham, Pine Nuts and Fresh Parmesan with a Mustard Seed Dressing

Terrine of Chicken Liver Parfait wrapped in Smoked Bacon served with Toasted Brioche

Soup of the Day

Tian of Smoked Salmon and Castletownbere Crabmeat on Cucumber and Dill Noodles

Baked Bluebell Fall’s Goat Cheese in a Curry Crust on Apple Puree and Balsamic Dressing

Deep Fried Duck Spring Roll Served with a Soya and Chilli Dip

MAIN COURSES
Baked Fillet of Cod on Spinach, Potato Rosti with Mussel and Mussel Sauce

Trio of Barbarie Duck ....Roast Breast, Spring Roll of Duck, Warm Smoked Duck Salad with Sweet Potato Puree

Roast Breast of Cornfed Chicken stuffed with Goat’s Cheese wrapped in Serrano Ham, Mustard Seed Sauce

Sirloin of Irish Aged Beef served with Gratin Potato and a Mushroom Tartlet with Garlic Butter or Peppercorn Sauce (supplement €3)

Pan Seared Fillet of Salmon and Scallops on Creamed Leeks with a Chorizo and Sherry Vinegar Sauce

DESSERTS
Dark Chocolate Brownie served on its own Ice Cream

Classic Vanilla Crème Brulee with Lemon Curd Ice Cream

Lemon Tartlet topped with Italian Meringue and served with Raspberry Sorbet

Assorted Home-made Ice Creams

Trio of Dark Chocolate Desserts

Iced Raspberry Parfait with Fresh Strawberries and Brandy Snap Wafers