Harvey's Point : Dinner Menu

Harvey's Point Restaurant

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Welcome
The Harvey’s Point Kitchen & Restaurant Team wish you a Céad Míle Fáilte.
We are proud to present our 4-Course Table d’Hôte Dinner Menu.
Enjoy an Amuse Bouche and our Stone-Oven-Baked Selection of Bread with our compliments, followed by the delightful dishes you have chosen. After Dinner, Coffee or Tea is served at your table or in Harvey’s Bar, if you wish.

We Request
When placing your order, please inform your server if you or anyone in your party has food allergies or food intolerances. We have the recipes at hand to help you if you have any concern about ingredients.

Prosecco
On Everyone’s Lips... and Glasses €6.50

Starters
Scallop
Sesame Crusted Scallops, Broccoli, Baby Carrot, Balsamic

Cured Salmon
Jasmine Cured Organic Salmon, Pear, Liquorice, Chervil

Foie Gras
Foie Gras parfait, Pineapple, Chocolate, Gingerbread

Rabbit
Parma Ham wrapped Loin of Rabbit, Confit Leg Pie, Nettle, Piccalilli Vegetables

Venison
Pink Loin of Venison, Parsnip, Port, Blackberry, Mascarpone

Purple Potato
Baked Purple Potato, White Beans, Parmesan, Créme Fraîche, Chive (V)

Starter Special of the Night
Please ask your Waiter for Tonight’s Special.

Appetizer
Sorbet
Created by our Pastry Chef

The Restaurant @ Harvey’s
4-Course Dinner Menu
18:00h - 21:30h

Main Courses
Cod
Confit Cod, Mussel, Seaweed, Parsley Root, Gnocchi

Guinea Fowl
Tasting of Guinea Fowl, Shallot, Pear, Meadowsweet, Polenta

Pork
Pork Belly, Eel, Broccoli, Egg Yolk, Squid Ink, Tapioca

Lamb
Lamb Breast & Smoked Loin, Garlic Scape, Aubergine, Baby Gem

Rôtisserie of Hereford Beef
Spit Roast Hereford Sirloin of Beef, Potato, Leek, Salsify

Kohlrabi
Kohlrabi, Cured Egg, Pear, Hazelnut (V)

Main Course Special of the Night
Please ask your Waiter for Tonight’s Special.

Main Courses are served with Seasonal Vegetables & Potatoes.
All our beef is Irish (V) = Vegetarian

Favourite Wines
Our Guests have chosen their two favourite wines for both quality, aroma, taste and value for money.

White
Heart of Stone €32, BIN 600
2014, New Zealand, Marlborough. 100% Sauvignon Blanc. Produced by Forrest Estate; this is a tingling fresh crisp dry Sauvignon Blanc with vivid gooseberry fruits, nectarine and pears. Lime acidity and crisp bone dry finish.

Red
Vinha do Mouro €32, BIN 860
2011, Portugal. Blend of 45% Trincadeira, 30% Aragonez, 15% Alicante Bouschet & 10% Cabernet Sauvignon. Fruit shines through balanced by silky tannins and firm acidity. Lovely lift, good depth of flavour without feeling heavy.

Menu Pricing
4-Course Dinner set price €55
including Starter, Appetizer, Main Course, Dessert, Stone Oven baked Bread & Dips during the meal.
Dessert is followed by your choice of Tea & Coffee

Desserts
Goats Cheese
Goats Cheese Cheesecake, Beetroot, Goats Milk, Oat Crumb

Chocolate & Rosewater
Chocolate & Rosewater Cream, Rose Hip, White Chocolate, Yoghurt

Yuzu
Yuzu Custard, Macha Green Tea, Shortbread, Black Sesame, Candy Floss

Caramel & Peanut
Madagascar Cake, Fudge, Peanut Butter, Pop Corn, Salted Caramel

Malt Biscuit
Malt Biscuit Parfait, Honeycomb, Honeysuckle, Blackberry

Irish Farmhouse Cheese
Choose at your Table from our Cheese-Trolley, Walnuts, Grapes, Plum Chutney

Tea & Coffee
Choose your Coffee from our Coffee Card which offers an attractive choice of Robert Roberts Coffee, Black Tea and Java Herbal Tea

Menu Pricing
4-Course Dinner set price €55
including Starter, Appetizer, Main Course, Dessert, Stone Oven baked Bread & Dips during the meal.
Dessert is followed by your choice of Tea & Coffee

New Tasting Menu
Also available, please ask your waiter:
7-Course Tasting Menu €65

Mineral Water
Large Bottles (750ml) €3.80
Tipperary, Ireland
San Pellegrino, Italy
Still or Sparkling