

Set Dinner Menu
€75 PP

RYLEIGH'S

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AMUSE BOUCHE

Duck Croquette, Plum Chutney (1a,4,7)

STARTERS

Creamy French Onion Soup

Served with Gruyère Cheese Baguette (1a,4,9,12,13)

Baked Goat Cheese

Grapes, Fried Rocket, Pistachio (3f,4,13)

Tempura Enoki Mushrooms (V)

Basil Mayo, Green Pepper Salsa (1a,3a,4,7,9,13)

Parmesan Chicken Caesar Salad

Gem, Anchovy, Dijon Crumb (1a,7,8,12,13)

MAINS

10oz Striploin Steak

Rocket & Parmesan Salad, Pepper Sauce (4,9,13)

12oz Pork Chop

Black Pudding Champ, Black Kale, Apple Puree, Jus (4,9,12,13)

Supreme Of Chicken

Roast Carrot, Leek Cream Sauce, Mash, Pancetta Jus (4,9,12,13)

Sage Crust Hake

Cauliflower Puree, Brown Shrimp, Olive & Tomato, Confit Potatoes (4,5d,8,13)

Roast Heirloom Carrots

Crispy Potatoes, Charred Salsa Verde, Hazelnut (1a,13)

DESSERTS

Sticky Toffee Pudding

Creme Anglaise, Roast Banana Ice Cream, Toffee Sauce (1a,4,7,13)

Baked Vanilla Cheesecake

Blueberry Compote (1a,4,7,13)

Lemon Tart

Raspberry Ice Cream (1a,4,7,13)

Creme Brulee

Winter Berries (1a,4,7)

ALLERGEN KEY

- Cereals Containing Gluten a)Wheat b)Spelt c)Khorasan d)Rye e)Barley f)Oats 2. Peanuts 3. Nuts: a)Almonds b)Hazelnuts c)Cashews d)Pecan Nut e)Brazil Nuts f)Pistachio g) Macadamia h)Walnut 4. Milk 5. Crustaceans: a)Crab Lobster c)Crayfish d)Shrimp 6.Molluscs 7. Eggs 8. Fish 9. Celery 10. Soy 11. Sesame Seeds 12. Mustard 13. SulphurDioxide & Sulphites 14. Lupin

Please note: Set menu is subject to availability.

A 12.5% Service Charge Will Be Added to Parties of 6 or More.

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