The Restaurant @ Haevey’s Point

4-Course Dinner €59

**Starters**

Velouté
Roast Tomato & Black Garlic, Kalamata Olive

Jumbo Prawn Cocktail
Marie Rose, Heritage Tomatoes, Lemon, Watercress

Smoked Salmon
Beetroot, Capers, Red Onion, Wheaten Crumb

Foie Gras Terrine
Blood Orange, Walnuts, Buckwheat

Beetroot & Apple (V)
Beetroot & Apple Panna Cotta, Olive, Walnut, Cashew Milk

Chef’s Special Starter of the Day
Please ask your Server

**Main Courses**

Roast Fillet of Cod
Shrimp, Golden Raisin, Samphire, Saffron

BBQ Rotisserie Sirloin of Hereford Beef
Celeriac, Coffee, Bacon, King Oyster Mushroom, Watercress

Rump of Lamb
Tomato, Asparagus, Lamb Jus

Supreme of Guinea Fowl
Black Pudding, Carrot, Watercress

Tofu (V)
Black Garlic Tofu, King Oyster Mushroom, Sweet Soy, Black Rice, Peanut, Coriander

Chef’s Special Main Course of the Evening
Please ask your Server

Our Recommendation

Champagne by the Glass €16

SNIPE 1/4 Btl 187ml, Prosecco €12 BIN 570

**Allergens:**

1. Eggs
2. Milk
3. Crustacean
4. Molluscs
5. Fish
6. Peanuts
7. Sesame Seeds
8. Soybeans
9. Sulphites (SO2)
10. Celery
11. Mustard
12. Almonds
13. Hazelnuts
14. Walnuts
15. Cashew Nuts
16. Brazil Nuts
17. Pistachio Nuts
18. Pecan Nuts
19. Macadamia Nuts
20. Wheat
21. Rye
22. Barley
23. Oats
24. Lupin

All our Beef is of 100% Irish Origin

July 2020