



The Restaurant @ Haavey's Point

4-Course Dinner €59

Starters

Velouté

② ⑨ ⑩

Roast Tomato & Black Garlic, Kalamata Olive

Jumbo Prawn Cocktail

① ③ ⑨ ⑩ ⑪

Marie Rose, Heritage Tomatoes, Lemon, Watercress

Smoked Salmon

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩

Beetroot, Capers, Red Onion, Wheaten Crumb

Foie Gras Terrine

① ② ⑨ ⑭ ⑳

Blood Orange, Walnuts, Buckwheat

Beetroot & Apple (V)

⑨ ⑭ ⑮

Beetroot & Apple Panna Cotta, Olive, Walnut, Cashew Milk

Chef's Special Starter of the Day

Please ask your Server

Sorbet of the Evening

Main Courses

Roast Fillet of Cod

② ③ ④ ⑤ ⑨

Shrimp, Golden Raisin, Samphire, Saffron

BBQ Rotisserie Sirloin of Hereford Beef

② ⑨ ⑩ ⑪

Celeriac, Coffee, Bacon, King Oyster Mushroom, Watercress

Rump of Lamb

② ⑨ ⑩

Tomato, Asparagus, Lamb Jus

Supreme of Guinea Fowl

② ⑤ ⑨ ⑩

Black Pudding, Carrot, Watercress

Tofu (V)

⑥ ⑦ ⑧ ⑨ ⑩

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

SNIPE ¼ Btl 187ml, Prosecco €12 BIN 570

Champagne by the Glass €16

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