

FOTA RESTAURANT



2 course - €60 per person

3 course - €70 per person

Amouse Bouche

STARTER

Pea Soup 2 | 11 | 12

Cheese croutons

Tempura Oyster 4 | 11

Mango salsa, herb oil

Smoked Chicken Salad 2 | 8 | 13

Mixed leaves, orange, parmesan, crispy leeks, miso glaze

Scallops 2 | 3

Lime and butter infused pan fried scallops, onion bacon jam, orange carrot purée

Caprese Salad 1 | 2 | 9 | 10 | 11 | 12 | 13

Smoked burrata, heirloom tomato, pickled cucumber, pine nuts, basil dressing, croutons

Sorbet

MAINS

Halibut 2 | 5

Pan fried halibut, fried lentil, assorted beans ragout

Fillet (€10 Supplement) 1 | 2 | 11

Buttered asparagus, Pomme purée, braised shallots, port wine jus

Lamb Rump 2 | 9 | 12

Minted pea purée, Roscoff onion, red wine jus

Grilled Chicken Supreme 1 | 2 | 9 | 10 | 11 | 12 | 13

Clonakilty black pudding stuffed roast chicken, colcannon mash, honey glazed carrots, pommery mustard sauce

Duck 1 | 2 | 6 | 12

Duck breast, sweet potato purée, pink rhubarb jelly, duck leg pithivier, duck jus

Risotto 1 | 2

Wild mushroom, peperonata vegetables, basil oil

DESSERTS

Warm Chocolate Fondan 1 | 2 | 8 | 10 Hazelnut | 11

Nocciola Ice cream

Rhubarb and Apple Strudel 1 | 2 | 10 Hazelnut | 11

Vanilla Ice cream

Strawberry Cheesecake | 2 | 11

Blackcurrent sorbet

Pistachio and Raspberry Tiramisu 1 | 2 | 11

Rose and lychee sorbet

Orange Crème Brûlée 1 | 2 | 8

Milk chocolate sorbet

Fine selection of Tea/Coffees

ALLERGENS

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin