

FOTA RESTAURANT



3 course – €70 per person

2 course – €60 per person

STARTERS

Forest Mushroom Velouté 1 | 2 | 9 | 11 | 12

with Smoked Gubbeen Foam and Artisan Sourdough Croutons

Seared Scallops 2 | 3 | 5 | 9 | 12

with Crispy Pork Belly, Pickled Woodland Mushrooms, and Cauliflower Jus

Oyster Au Gratin 1 | 2 | 3 | 9

with Hollandaise Sauce

Leek & Potato Croquettes 1 | 2 | 9 | 10 | 11 | 13

with Onion Purée, Crispy Onion, Hegarty Cheese Foam

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

with Smoked Burrata, Heirloom Tomato, Pickled Cucumber, Pine nuts, Basil dressing, Croutons

MAINS

Fillet Steak 2 | 9 | 12 | 13 (€10 supplement)

with Confit Shallot, Celeriac purée, Watercress Salad

Halibut 2 | 3 | 4 | 5 | 9 | 12

with Tomato Concasse, Parsley Cream, Pancetta Lardon

Skeaghmore Duck Breast 2 | 9 | 12

with Potato Lyonnaise, Pak Choi, Pumpkin Puree, Cherry Jus

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

with Fondant Potato, Heritage Carrots, Sauteed Spinach, Truffle Bearnaise Sauce

12 Hours Braised Lamb Rump 2 | 9 | 12 | 13

with Pea Mint Puree, Pickled Courgettes Rolls, Sun Dried Tomatoes, Jus

DESSERTS

Orange Creme Brulee 1 | 2 | 8

Milk Chocolate Sorbet

Dark Chocolate Silk Cake 1 | 2 | 8

Caramel Ice Cream

Spiced Almond and Hazelnut Tart 1 | 2 | 10 | 11 | *Almond and Hazelnut*

Jasmine Tea Ice Cream

Banana Parfait 1 | 2

Vanilla Sponge, Chocolate Sauce

Selection of fine teas and 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