

La Maison Group Set Menu

STARTERS

LES COQUILLES SAINT JACQUES FACON LA MAISON

Classic La Maison Scallops (4, 7, 14)

SMOKED CHICKEN & HAM HOCK TERRINE

Fois Gras, Apricot, Horseradish, House Brioche (1 gluten, 3, 7, 10, 12)

BRAISED PORK BELLY

Artichoke, Tomato, Black Pudding (1 gluten, 7, 12)

TORCHED FIVEMILETOWN GOATS CHEESE — (V)

Fig, Beetroot Jelly, Smoked Almond, Linseed (7, 8 Almond)

MAINCOURSE

PAN SEARED WILD HALIBUT

Chorizo Arancini, Tenderstem, Potato Fondant, Pickled Mussels, Beurre Blanc (3, 7, 12, 14)

LAMB RUMP

Sweetbreads, Ratatouille, Potato Gratin, Olive Ratatouille, Smoked Aubergine (7, 4)

8oz STRIPLOIN

Shallot, Bernaise, Fries (2, 4, 7, 12)

SALT BAKED CELERIAC — (V)

Savoy Cabbage, Mushroom, Walnut Crumb, Broccoli (6, 7, 8 walnut)

DESSERT

CREME BRULEE CLASSIQUE FRANCAISE

Classic French Creme Brulee (3, 7)

WHITE CHOCOLATE PANNA COTTA

Oat Crumble, Sesame Tuille, Cherry (1 gluten, 7, 11)

PLATEAU DE FROMAGES

Cheese Board (1 wheat, 7)

SIDES

House Cut French Fries — €5.50

Baby Kale & Beetroot Salad, Pickled Vegetables (6, 12) — €6.50

Roasted Baby Potatoes, Confit Garlic Mayo, Chorizo (1 gluten, 7) — €6

Glazed Parsnip Chips, Smoked Almonds, Honey, Wholegrain Mustard
(7, 8 Almond, 10) — €6.50