



BLAIRSCOVE HOUSE
— & RESTAURANT —

A plate of starter from the buffet

8oz fillet of Irish Hereford Prime Beef grilled on the wood fire
roasted portobello mushroom & parsnip crisp
chimichurri

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20oz 21 day dry-aged rib of Irish Hereford Prime Beef (for 2 people)
grilled on the wood fire
sweetcorn fritter
sauce béarnaise & horseradish butter

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Grilled rack of Irish Lamb
roasted garlic & white bean purée
lamb jus

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Panfried breast of Skeaghanore Duck
celeriac puree & caramelised fig
blackberry sauce

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Roasted harissa-marinated Quail
sweetcorn fritter & wilted red chard
red wine reduction

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Smoked & panfried Lamb sweetbreads
spinach, caper & parsley brown butter

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Oven roasted fillet of Monkfish
wild mushroom & garlic risotto
herb & horseradish sauce

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Panfried miso-marinated fillet of Cod
wilted red chard
sesame dressing

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Panfried marinated Tofu ⑤
stir fried greens & chimichurri

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Sweet potato & coconut stew ⑤
kale, chilli & sour cream

Dessert or Cheese

Tea or Coffee

Set Menu €65