

ESTABLISHED 2013

# SIKA

POWERSCOURT

## PRIX FIXE MENU

### STARTERS

Green Pea Soup with Coconut Cream and Basil  
Smoked Salmon, Pickled Cucumber Salad, Whipped Avocado, Fresh Garden Herbs, Toasted Sesame Seeds (4, 5, 6)  
Toonsbridge Mozzarella, Heirloom Tomato, Basil Oil, Lambs Lettuce (9)  
Slow Roasted Chicken & Foie Gras Terrine, Red Wine Poached Fig, Brioche Toast (7, 9, 12, 13)

### MAIN COURSES

Confit Duck Leg, Savoy Cabbage, Parsnip Puree, Blackberry Jus (9, 12)  
Pan Fried Cod, Pea Purée, Layered Potato, Tender Stem Broccoli, Saffron Hollandaise (6, 7, 9)  
Irish Hereford Rib Eye, Fried Gratin Potato, Beer Braised Onions, Pepper Sauce (9, 12, 13)  
Corn Fed Chicken, Roast Cauliflower, Toasted Pine Nuts, Morel Sauce (2, 9, 12)  
Roasted Red Peppers With Quinoa, Pea Puree, Charred Broccoli, Pickled Fennel Shavings (12)

### SIDES

Chunky Potato Chips, Cajun Seasoning (13)  
Farmers Daily Vegetables, (9)  
Mashed Potato (9)

### DESSERTS

Valrhona Chocolate Sphere, Chocolate Mousse, Vanilla Ice Cream, Chocolate Sauce (2, 7, 8, 9, Nut traces)  
Pistachio and Olive Oil Cake, Poached Rhubarb, Ginger and Rhubarb Sorbet (2, 7, 9, 13, Pistachio)  
Lemon Mascarpone Mousse, Almond Sponge, Raspberry Confit, Raspberry Sorbet (2, 7, 9, 13, Almonds)  
Selection of Ice Cream Flavours (7, 9)

**3 courses €50 per person**

All prices include vat at current rate