

ESTABLISHED 2013

SIKA

POWERSCOURT

STARTER

Butternut Squash Soup, Chestnut Tuille, Chestnut Crumble with Sumac (2, 8, 9, 13)
Pan Fried Scallop, Parma Ham, Prawn Patty, Vanilla & Parmesan Foam, Cured Egg, Squid Ink Soil (2, 3, 6, 7, 9, 13)
Beef Tartare, Mustard & Smoked Tomato Puree, Soda Brioche Crouton, Smoked Quail & Basil Oil (2, 6, 7, 9, 13)
Goats Cheese Mousse, Beetroot Textures, Coconut, Dehydrated Pears (9, 12)
Pumpkin Seeds Tart, Coconut Texture, Smoked Celeriac, Celeriac & Coconut Mousse (2, 12, 13)

MAIN COURSE

Irish Hereford Rib Eye, Gulyas Puree, Fried Potato, Bacon, Roasted Carrot & Parsnip, Parsley Jus (9)
Pan fried Halibut, Purple Potato Chips, Mussel & Mushroom Puree, Citrus Hollandaise, Seaweed Salad (3,4,6,7,9,)
Venison Loin, Roasted Pumpkin, Marinated Apple, Pumpkin Seed & Chia Crumble, Burned Onion Puree, Black Berry Jus (9, 13)
Barbary Duck with Spices & Herbs, Chicken Liver and Sour Dough Baguette Stuffing, Pickled Cabbage, Foie Grass Sauce
(7, 12, 13)
Stuffed Cabbage with Root Vegetables, Ratatouille, Sour Cream Sauce (9)
Whole Roasted Carrot with Miso, Tricolour Quinoa with Mandarin & Coriander, Soy Marinated Pak Choi, Carrot & Lime Puree
(2, 8, 12)

SIDES

Mashed Potato (9)
Oregano Chunky Potato Chips (13)
Mixed Leaves Salad, Balsamic Apple Cider Dressing (11, 12)
Seasonal Daily Vegetables (9)

DESSERT

Local Irish Cheese
Spiced Mango Chutney, Crackers (2, 9, 13)
Chocolate Caramel Tart
Praline Ice Cream, Creme Anglaise Sauce (2,8,9,13)
Chocolate Sphere
Chocolate Mousse, Milk Foam, Honeycomb, Vanilla Ice Cream, Valrhona Chocolate Sauce (7, 8, 9)
Banana Cake
Chocolate Cream, Orange Gel, Cinnamon Ice Cream (7,8,9,13)
Selection of Powerscourt Ice Creams (7, 8, 9)

3 Courses €65 Per Person

At Powerscourt Hotel Resort & Spa, we consciously purchase our food from sustainable sources, we support local growers and producers where possible. The best quality meat and fish is hand selected by our team of chefs from Irish farms and harbors.

For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

Please note a discretionary service charge of 12.5% applies for groups of eight or more.

Allergens 1: Peanuts 2: Nuts 3: Molluscs 4: Sesame seeds 5: Crustacea 6: Fish 7: Eggs 8: Soya 9: Dairy 10: Celery 11: Mustard 12: Sulphur dioxide 13: Gluten 14: Lupin