# PARTY MENU

## 3 Course €35

### STARTERS

Soup of the day w/ homemade brown bread *(v)*

Ham hock terrine, pickled red cabbage, apple puree & walnut sourdough

Smoked haddock fish cake w/ kataifi pastry, hollandaise, pickled onion & samphire

Honey glazed goats cheese salad w/ hazelnuts, candied beetroot, ruby grapefruit & a split lemon dressing (v)

### MAINS

Supreme of free range chicken, oven roasted w/ mash potato, smoked bacon, chanterelle & madeira fricasse

Pork Shoulder, slow braised and pressed, saute potatoes, smoked pancetta, peas, and cider braised mussels

Cauliflower noisette w/ smoked gubeen, baby macaroni, roasted hazelnuts & granny smith apple (v)

Fillet of Atlantic cod, pan seared w/ cod brandade, shaved fennel, baby gem, avocado, salted chilli, mango & papaya dressing

Lamb rump, sous vide w/ hasselback potato, garlic puree, honey & rosemary glazed baby carrots & marsala jus

### DESSERTS

Mango & white chocolate cheesecake w/passionfruit compote & dehydrated raspberry

Pear and almond frangipane w/ vanilla bean ice cream & sauce anglaise

Chocolate fondant, bitter dark chocolate, w/ Tia maria, orange & salted caramel ice cream

***10% discretionary service to all tables of 5 and more***

PARTY MENU

Beef Country of Origin - Ireland. JUNE17

GALLAHER & CO BISTRO & COFFEE HOUSE

www.gallahersbistro.com

***SEE MENU BOARD FOR TODAYS SPECIALS***

*v - vegetarian*

*Allergen list available on request*