

The Harlequin Restaurant



Dinner Menu

Appetisers

Cream of Carrot and Parsnip Soup

Sautéed Prawns with a Shallot and Bacon Sauce

Traditional Caesar Salad with Garlic Croutons & Bacon

Baked Tomato & Brie Tartlet with a Sundried Tomato Salad

Rustic Smoked Mackerel Pate with a Herb Vinaigrette

Fresh Seafood chowder

Spiced Duck Breast and Oriental Salad

Main courses

Grilled 10oz Sirloin Steak served with a Sweet Potato Mousse and red onion Confit

Pan seared Lamb Chump, sautéed Shallots, Peas, Celeriac and smoked Pancetta

Seared Pork Fillet served with creamed Cabbage, Bacon and an Apple Compote

Roast breast of Chicken served with a Polenta Cake and Wild Mushroom Compote

Roast Monkfish with champagne sauce, spinach, and nestling on a potato rosti

Fresh Scallops lightly pan-fried in lemon jus served on a bed of champ

Baked Fillet of Salmon served with a Tomato and Parmesan Crust and Asparagus pears

All the above served with creamy potato & fresh Vegetables

*Please note that all our beef is of Irish origin and sourced locally and fully approved
supplier Michael mc hale meats*