



FESTIVE MENU A 2019
WATERBISCUIT
€36 PER PERSON

STARTERS TO SHARE

Prawn and seabass fritters with lime gel, cured salmon with beetroot emulsion,
croquettes with confit of chicken and brie cheese,
pulled beef with cashew nuts beignets,
onion and Parmesan royal with caramelized figs

MAIN COURSE

Pan seared seabass, grilled scallop, haricot verts, mash potatoes, tomato gel and prawn powder
OR
Risotto with sunchoke textures, crisp beetroot and chevre
OR
Glazed pork cheeks, apple textures, celeriac puree and wilted kale

DESSERT

Degustation of chocolate with citrus

FESTIVE MENU A 2019
WATERBISCUIT
€42 PER PERSON

STARTERS TO SHARE

Grouper, crab and shrimp terrine, cured salmon with beetroot emulsion, prawn tempura
quail and pork back roulade,
pork cheek and ham hock beignets,
onion and Parmesan royal with caramelized figs,
corn fritter with chevre cheese crumble

MAIN COURSE

Pan roasted red snapper, potato fondant, carrot and sage puree,
baby leeks, bok-choy, complimented with sea urchin,
scallop and smoked cheese beignets,
finished with chive and lemon scented oil
OR
12hr braised short rib of beef glazed in stout sauce
served with butternut squash puree, mash potato, roasted shallots and leeks,
beignet of pulled beef with smoked cheese
OR
Slow cooked prime of veal, potato rosti, parsnip puree,
variations of heritage carrots, wilted kale and beer and shallot jus

DESSERT

Chocolate and berry creation