

# FIRE

## RESTAURANT

### Mothers Day Menu

#### Starters

##### **Wild Mushroom and Thyme soup (V)**

Wild mushroom soup with thyme and a touch of cream.

##### **Wood Fired Goats Cheese (V)**

Wood fired Ardsallagh goat's cheese bruschetta with pistachio nut crust & chestnut honey drizzle.

##### **Fire Roast Duck Salad**

Roast duck with mixed leaves, fresh raspberry vinaigrette served with toasted onions & crisp crackling.

##### **Fire Duo Fish Cake**

Naturally smoked haddock & fresh cod fish cakes served with a sweet chilli dip and rocket.

#### Mains

##### **10oz Hereford Aged Rib eye Steak**

Prime Hereford Rib eye steak marinated and char grilled to your liking served with a béarnaise sauce.

##### **Slaney Valley Aged Lamb Rump**

10 day aged Wexford lamb rump. Buttered asparagus and baby spinach, potato dauphinoise, carrot crush and a rich jus.

##### **Pan-Fried Fillet of Cod**

Fresh Irish cod fillet wrapped in Parma ham, buttered baby leeks, slow roast plum tomatoes and a drizzle of lemon aioli.

##### **Handmade Ravioi Gorgonzola & Walnut Pasta (V)**

Handmade ravioli pasta filled with gorgonzola cheese & walnut, tossed with wild mushroom, baby spinach & garnished with a mushroom broth.

##### **Roast Chicken Supreme**

Tender char grilled chicken fillet served with potato dauphinoise, red cabbage & rich jus.

#### Desserts

##### **Assiette of our finest handmade desserts for Mum.**

##### **Fire's Milk Chocolate Fondant**

Warm Belgian milk chocolate fondant with rich chocolate sauce and flakes served with orange crème fraîche and kumquat compote.

##### **Rhubarb and Mixed Berry Lattice**

Rhubarb, blackberries and raspberries served warm with lattice top with butterscotch sauce and organic ice cream.

##### **Vanilla Bean Crème Brûlée**

Classic vanilla crème brûlée with homemade almond biscotti.

##### **Petit Fours, Tea or Fresh Ground Coffee.**

**€28.95**

**Plus 10% service charge for parties over 6**