

Table' D'hôte Menu

Wood Fired Goats Cheese (V)

Wood fired Ardsallagh goat's cheese bruschetta with pistachio nut crust & beetroot compote

Fire Spicy Roasted Tomato Soup (V)

Wood roasted spicy plum tomatoes with basil crème fraiche

Fire Duo Fish Cake

Naturally smoked haddock & fresh cod fish cakes served with a dill aioli or chilli and coriander jam

Grilled Chicken Caesar Salad

Grilled sliced chicken fillet with crisp baby gem leaves, giant croutons with oven roasted pine nuts & Fire house caesar dressing

Handmade Gorgonzola & Spinach Ravioli Pasta

Handmade ravioli pasta filled with ricotta cheese & spinach, tossed with wild mushroom foam

Fire Roasted Fillet of Pork with Mandolino of Parma Ham

Fillet of pork stuffed with green pesto rolled in Parma ham served with pesto potato dauphinoise

Corn-fed Chicken Supreme

Tender char grilled chicken fillet with Fire's Decadent mash potatoes, Braised red cabbage with a rich meat jus

Prime Aged 8 oz Sirloin Steak

Prime Irish char grilled sirloin steak served with chunky chips & tobacco onion and a pepper cream

Pan-Fried Fillet of Cod

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

Traditional Apple Pie

Homemade Apple Pie served with chantilly cream

Tipperary Organic Ice Cream & Sorbet

A selection of ice creams & sorbets

Rhubarb and mixed Berry lattice

Rhubarb, blackberries and raspberries served warm with a lattice top, with crème anglaise

Coconut and Banana Cheesecake

A light cheesecake with crushed coconut macarons through the base, with chocolate sauce and a chocolate drizzle

Tea and Coffee