

Set Dinner Menu

Wood Fired Goats Cheese (V)

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

Moroccan Spiced Lamb Skewers

Tender fillet of char grilled marinated lamb,
with lime & coriander dip

Roast Duck Salad

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

Organic Clare Island Smoked Salmon

Served with fire roasted capers, dill aioli & homemade Fire
brown bread

Fire Spicy Roasted Tomato Soup (V)

Wood roasted spicy plum tomatoes with basil crème fraiche

Fire 6 Prime Hereford Fillet Mignon

Prime Hereford fillet mignon, char grilled with pepper brandy
cream sauce, chunky chips with rocket & parmesan salad

Hake al a Planché

Fillet of hake al a planche served with creamy mash, asparagus
tips & vinblanc and veal glaze

Corn Fed Chicken Supreme

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

Ravioli Gorgonzola & Walnut Pasta (V)

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

Slaney Valley Herb Crusted Rack of Lamb

10 day aged Wexford lamb served pink with creamy mash,
carrot crush and rich jus

Traditional Apple Charlotte

Sliced bramley apples with home made brioche served with vanilla ice-cream & crème anglaise

Coconut and Banana Cheesecake

a light cheesecake with crushed coconut macaroons through the base
with chocolate sauce and a chocolate dusting

Milk Chocolate Fondant

Warm belgian milk chocolate fondant with rich chocolate sauce & flakes
served with chantilly cream & butterscotch sauce

Tipperary Organic Ice Cream & Sorbet

A selection of ice creams & sorbets

Tea or Coffee