

  
**BLOOMFIELD**  
HOUSE HOTEL  
★★★★

## TABLE D'HÔTE DINNER MENU

Served from 6.00pm • €35

### APPETIZERS

#### **IRISH BROWN CRAB TIAN**

MANGO SALSA • AVOCADO MOUSSE • PICKLED CUCUMBER  
WASABI CRÈME FRAICHE

2,7,12

#### **FRESH FIVEMILLTOWN GOATS CHEESE**

PINE NUTS CRUST • SPICED POACHED PEARS • WILD BERRY GEL  
FRESH FIGS • OLIVE TOAST

1,3,6,7,8,12

#### **SOUP OF THE DAY**

SERVED WITH A SELECTION OF BREADS

1,6,7,9

#### **HAM HOCK CROQUETTE**

CELERIAC REMOULADE • TRUFFLE MAYONNAISE  
PICKLED KOHLRABI

1,3,7,9,10,12

#### **CHILLED PARISIENNE MELON**

POACHED PEAR • STRAWBERRY • RASPBERRY SORBET  
BLOOD ORANGE COULIS

12

#### **GARLIC & THYME ROASTED CHICKEN SALAD**

POMEGRANATE • CHERRY VINE TOMATOES • STRAWBERRY  
CHICKPEA & RED ONION • CITRUS VINAIGRETTE

1,12

#### **SILVERHILL DUCK LIVER PÂTÉ**

APRICOT & PRUNE CHUTNEY • ORANGE GEL & BRIOCHE TOAST

1,3,6,7,12

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Our Chefs prepare all dishes to order, using fresh ingredients.  
If you prefer your meal without certain ingredients, please feel free to ask and we will do our utmost  
to facilitate your request. Please inform us of food allergies that you may have.

## ENTRÉES

**8OZ FILLET OF IRISH BEEF (€6.95 SUPPLEMENT)**

OR

**8OZ SIRLOIN OF IRISH BEEF (€4.95 SUPPLEMENT)**

WHISKEY & CEP PURÉE • POTATO & LEEK DAUPHINOISE  
RED ONION MARMALADE • RED WINE JUS

7,12

**SEARED BAKED FILLET OF ATLANTIC SALMON**

FENNEL & SNOW PEAS SALAD • LEMONGRASS & CHILLI CLAM MEAT SAUCE  
SAUTÉED SEA ASPARAGUS

4,7,14

**SLOW BRAISED SLANEY VALLEY NECK OF IRISH LAMB**

CARROT & CUMIN PURÉE • POACHED BABY CARROT • GREEN LENTILS  
WALNUT CRUMB • LAMB REDUCTION

7,8,9,10,12

**BAKED FILLET OF ATLANTIC COD**

QUINOA PILAF • SHELLFISH SAUCE • FRESH BLUE MUSSELS

2,4,6,7,9,12,14

**ROAST SUPREME OF MANOR FARM CHICKEN**

WILD MUSHROOM & PEA RISOTTO • PANCETTA CREAM

7,9,12

**SPINACH & RICOTTA TORTELLINI**

BABY SPINACH • PARMESAN CREAM • FRESH PARMESAN SHAVINGS

1,3,7,9

**SLOW ROAST DUO OF IRISH PORK FILLET & BELLY**

CARAMELIZED APPLE PUREE • SPICED PICKLED CAULIFLOWER  
RED WINE REDUCTION

6,9,12

**ROAST OF THE DAY**

PLEASE ASK YOUR SERVER FOR TODAY'S OFFERING

1,3,7,9,10,11

All Entrées are served with a selection of seasonal Vegetables & Potatoes

## SIDE DISHES

**HANDCUT CHIPS<sup>(12)</sup> • ONION RINGS<sup>(1,3,7,10,12)</sup> • SAUTÉED ONIONS<sup>(12)</sup>  
SAUTÉED MUSHROOMS<sup>(12)</sup> • SIDE SALAD<sup>(9,10,12)</sup>**

€3.95 Supplement each

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### Allergens

1. Cereals Containing Gluten • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts • 6. Soybeans • 7. Milk  
8. Nuts • 9. Celery • 10. Mustard • 11. Sesame Seeds • 12. Sulphur Dioxide • 13. Lupin • 14. Molluscs



## DESSERTS

**OVEN WARM APPLE & CINNAMON CRUMBLE**  
CUSTARD SAUCE • VANILLA ICE CREAM  
1,3,7,12

**RICH DARK CHOCOLATE & HAZELNUT MOUSSE**  
BROWNIE CRUMBLE • BUTTERSCOTCH SAUCE  
1,3,6,7,8

**CREAMY STRAWBERRY CHEESECAKE**  
LIME TUILES • FRUIT COULIS  
1,3,6,7

**CRUNCHY MERINGUE NEST**  
WILD REDBERRY COMPOTE • CHANTILLY CREAM  
3,7

**ITALIAN PANNA COTTA**  
FRESHLY BAKED COOKIES • SEASONAL BERRIES  
3,7

**MEDLEY OF ICE CREAM**  
WAFER BASKET • DUO OF SAUCES  
1,3,6,7

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