



# BLOOMFIELD

HOUSE HOTEL



## TABLE D'HÔTE DINNER MENU

Served from 6.00pm • €35

### APPETIZERS

#### BEETROOT CURED SALMON

DILL & CUMIN BABY POTATOES • BLACKBERRY CRÈME FRAICHE  
PICKLED BEETROOT

4•7•10•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

**PAN-FRIED 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

**SPICED FILLET OF COD**

RATATOUILLE & CHORIZO

STUFFED BABY PEPPERS WITH FETA & BLACK OLIVES  
SMOOTH LANGOUSTINE BISQUE

2•4•7•9

**CHICKEN SUPREME WITH BLACK PUDDING MOUSSE**

SWEET POTATO PUREE • SAUTÉED WILD MUSHROOMS  
BLACK PUDDING CRUMB • ROAST GARLIC JUS

1•7•9

**SPINACH & RICOTTA TORTELLINI**

BABY SPINACH • PARMESAN CREAM • FRESH PARMESAN SHAVINGS

1•3•7•9

**IRISH BARBARY DUCK BREAST**

PARSNIP PUREE • ORANGE INFUSED CELERIAC  
CANDIED KUMQUATS • MADEIRA REDUCTION

7•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

  
**BLOOMFIELD**  
HOUSE HOTEL  
★★★★

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  
1•3•7

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

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