

WINE & DINE MENU

3 COURSE DINNER FOR 2 PEOPLE

WITH A BOTTLE OF WHITE OR RED WINE

€69

STARTERS

SEASONAL SOUP OF THE EVENING

Pumpkin Seeds, Crème Fraiche, Homemade Brown Bread

SEAFOOD CHOWDER

Dill and Lemon Cream, Homemade Brown Bread

CHICKEN WINGS

Celery & Carrot Sticks, Hot Sticky Sauce, Blue Cheese Dip

CHICKEN LIVER & FOIE GRAS PARFAIT

Cherry Gel, Apple & Sultana Chutney, Whole Wheat Cracker

MAINS

8 OZ SIRLOIN STEAK

Confit Shallots, Truffle Cherry Tomatoes, Winter Greens,
Chunky Chips, Garlic Butter or Pepper Sauce (**€5 SUPPLEMENT**)

HARPERS BEEF BURGER

Red Onion Marmalade, Hickory Smoked Bacon,
Cheddar Cheese, Tomato Aioli, Chunky Chips

BEER BATTERED COD

Homemade Chunky Fries, Pea Puree, Tartare Sauce

ROAST SUPREME OF CHICKEN

Mash Potatoes, Seasonal Vegetables,
Chicken Jus

PAN FRIED FILLET OF SALMON

Buttered Boiled Potato, Winter Greens,
Hollandaise Sauce

PUMPKIN RAVIOLI

Toasted Pine Nuts, Baby Leaf Spinach,
Truffle & Leek Velouté

DESSERTS

APPLE & CINNAMON CRUMBLE

Warm Custard, Berry Compote

BAKED VANILLA CHEESECAKE

Vanilla Cream, Berry Reduction

SELECTION OF ICE CREAM

Vanilla, Strawberry & Chocolate Ice Cream, Chocolate Sauce