

Old Church Restaurant  
Carte Du Jour Menu

*Amuse Bouche*

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**Starter**

*Soup Du Jour*

*Goats Cheese, Sunblushed Tomato,  
Roquette Tartlet & Roquette Salad  
with Roasted Red Pepper Salsa*

*Rabbit Spring Rolls Hoi Sin  
With Asian Greens*

*Inishowen Seafood Chowder  
Served with home-made Wheaten Loaf*

*Fresh Melon  
With Citrus Fruits, Mint & Crème du Cassis*

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*Mulled Wine Sorbet*

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**Main Course**

*Sirloin or Fillet Steak (cooked to your preference)  
Brandy Pepper Cream, Pont Neuf Potatoes, Ale-battered  
Onion Rings, Tomato Confit*

*\*Our Steaks are 28 day dry-aged local Burt Dexter Beef*

*Free Range Turkey Escalope  
Parma Ham Fontina Cheese, Poached Duck Egg,  
grated Black Truffle, on Pea & Ham Risotto*

*Half Roast Guinea Fowl  
With Lardons of Bacon, Brussel Sprouts, roasted Chestnuts,*

*Pan seared Loin of Venison  
Celeriac Puree, chocolate & red Wine infused Game Jus,  
Pommes Fondant, roasted Confit fennel*

*Pan seared fillet of Hake  
Spaghetti of Vegetables, Wilted Greens,  
Champagne Sabayon, Truffle Mash*

*Roast Dome of Vegetables  
Bluebell Falls Cheese, Fried Polenta, Pesto & Samphire  
Pommes Saute*

2 Courses €30

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3 Courses €37

*I have endeavoured where possible, to use only Fresh local Produce in this Menu - Head Chef Ian Kinsella*