

## Choice menu

### To Start

**Crab and Dublin bay prawn cocktail (v)\***

dill, lime & mascarpone cocktail sauce, lemon buttered rye bread

**Cream of celeriac soup (v)\***

rilette of wild mushroom purée & truffle oil

**Irish salmon \***

home cured, smoked & gravlax salmon with horseradish cream & pickled cucumber

**Confit of goose leg, balsamic duck liver & foie gras terrine**

apricot & raisin chutney, toasted brioche

**Herb crust St-Tola goat cheese salad (v)\***

poached baby beets & beetroot reduction, almond batonnets & frisée leaves

### Main Courses

**Glazed Silver Hill duck breast \***

tian of wilted baby spinach, caramelized red onion & swede, sweet potato barrels, honey & ginger jus

**Roast guinea fowl & crispy pancetta \***

parsnip purée, glazed baby carrots & pan fried parmesan polenta, game jus

**Pavé of Atlantic cod\***

baby leeks, lime zest mousseline potatoes, lobster & prawn bisque sauce

**Irish Black Angus fillet steak 6oz \***

with roasted portobello mushrooms, vine cherry tomato and peppercorn sauce

**Pan fried gnocchi (v)**

with caramelized pumpkin, with a watercress and pecorino salad

### To Finish

**Tahitian vanilla & lime crème brûlée**

blood orange sorbet & sable biscuit

**Dark Irish chocolate & bailey mousse**

crunchy tuile

**Apple tarte tatin**

cinnamon & fig ice-cream & apple crisp

**Selection of Irish Cheese**

served from our cheese trolley with homemade chutney & oatmeal biscuits

All prices in Euro and inclusive of V.A.T.,

All our beef served in Wilde is of Irish origin, sourced from Hick's Butchers

\* These dishes can be made gluten free on request

(V) Vegetarian option

Euro 40 for 2 courses Euro 45 for 3 courses
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