

# WILDE

## Dinner Menu

### STARTER

**Chicken & rice noodle soup**

**Tempura of soft shell crab**, black bean sauce, fermented slaw

**Skeaghanore duck breast**, mango & sprout salad, toasted sesame seeds

**Heirloom beetroot salad with figs**, truffle honey, roasted beets

### MAIN

**Dry Aged Irish beef fillet steak**, chunky chips, watercress, béarnaise sauce

**Organic salmon**, grilled giant prawn, potato mousseline, sautéed spinach, hollandaise

**Roasted Chicken Suprême**, stir fry orzo, ginger, chilli, soy

**Wild mushroom risotto**, truffle mascarpone

### DESSERT

**Fine apple tart**

**Crème Brûlée with honey Madeleine**

**Valrhona white chocolate & tonka bean panna cotta, sour cherry jelly**

**Seasonal Pavlova**

### Tea/Coffee

Freshly brewed coffee and selected tea

€55 per person

All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, or who may wish to know about the ingredients used, please refer to our allergen book available from your server.