

# THE

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# FRENCH TABLE

*“If more of us valued food, cheer and song above hoarded gold  
it would be a merrier world.”*

*J.R.R. Tolkien*

***Main Course €24***  
***2 Courses €29    3 Courses €35***

## ***Drinks Specials***

**Mimosa €9**

**Winter Gin and Tonic €9**

**Vodka Collins €9**

## ***Extra Sides***

**French Fries €4**

**Green Salad €4**

**Garden Vegetables €4**

**Theses sides may not be substituted for a set garnish**

For any dietary requirements please don't hesitate to ask your server.

Please note we use nuts in our kitchen.

A more detailed Allergens menu is available on request.

# ***Starters***

The French Table Onion Soup

Marinated Kilkenny Rainbow Trout, Trout Caviar

Les Escargots (six)

Prawns “Beignet”, Fennel Confit & Confit Red Peppers

Crispy Duck Leg, Salad & Shallot Dressing

Selection of French Charcuterie (*Terrine, Foie Gras, Bayonne Ham, Smoked Duck, Saucisson*)

Warm Beef Skirt Steak Salad

# ***Mains***

Dry Aged Beef Sirloin Steak, Roasted Shallots, Baby Gem, Bordelaise Sauce (€5 supp)

Roasted Breast of Goose, Onion & Chestnut Compote, Red Wine Jus

Fillet of Fresh Atlantic Hake, Crushed Potato, Lemon & Chive Butter

Grilled Free-range Chicken Breast, Confit Leg & Mushroom Cream Sauce

Civet of Irish Venison, Smoked Bacon, Mushrooms & Baby Onions

Spinach, Mushroom & Camembert Pithivier (v)

Pan-fried Fillet of Halibut & Prawns, Braised Leek & Prawn Bisque (€4 supp)

Lightly Spiced Pearl Cousous, Roasted Cashew Nuts, Tomato & Fresh Herbs (vegan)

*All our main courses are served with a side of garden vegetables & potatoes*

# ***Desserts***

Vanilla flavoured Crème Brûlée

Chocolate Mousse & Chantilly Cream

Buche de Noel

Lemon Meringue Tart, Raspberry Sorbet

Crêpe with Caramelised Apples, Crunchy Almonds, Crème Anglaise

Selection of Ice Creams

Selection of French Cheese & Fig Chutney (€3 supp)