

ROE

"Too much of a good thing can be wonderful."

— Mae West

ROE Private Dining

STARTERS

SOUP OF THE DAY

DRESSED CRAB COCKTAIL

Crème fraîche, samurai sauce, sourdough toasts, dressed organic baby leaf salad

ATLANTIC SEAFOOD CHOWDER

Brown bread

WHIPPED GOATS CHEESE

Sourdough croûtes, pear, pickles and rocket

CONFIT LEG OF DUCK

Rich red wine jus, warm baby potato and red onion salad

MAINS

CHICKEN

Wild mushroom stuffing, wrapped in Parma ham, classic sauce Reform

HERB CRUSTED HAKE

Provençal vegetables, Peruvian sauce

ROAST CHUMP OF LAMB

Butternut squash, baby corn, sauce financière

ROAST SIRLOIN OF IRISH HEREFORD BEEF

Red wine jus

100Z SIRLOIN STEAK

€10 supplement

CHEF'S FISH OF THE DAY SPECIAL

DESSERT

TRADITIONAL PECAN PIE

Maple Syrup, Butterscotch Sauce & a Jack Daniels Ice cream (1,3,7,8)

RASPBERRY & VANILLA SCENTED PARFAIT

Maple Syrup, Butterscotch Sauce & a Jack Daniels Ice Cream (1,3,7,8)

WARM CHOCOLATE PUDDING

Chocolate Fudge Sauce & a Baileys Brown Bread Ice Cream (1,3,7)

MANDARIN & PASSIONFRUIT MOUSSE

Topped with Tuiles (1,3,7)

If you have any allergies please inform your server

ALLERGENS (w) Wheat (V) Vegan

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts
6.Soya 7.Milk 8.Nuts 9.Celery 10.Mustard
11.Sesame 12.Sulphites 13.Lupin 14.Molluscs