

Absolute Hotel

LIMERICK

GRADUATION DINNER MENU €27.50

Soup of the Day (V) (CF)

Served with our own rustic brown soda bread

Cashel Blue Cheese Salad (V) (CF)

Balsamic tomato, toasted pine nuts, apple, ballyagran leaf salad

Smoked Fish Fishcake

Breaded fishcake, pickled vegetables, winter leaves, citrus aioli

Chicken Wings

Frankshot sauce, crumbled blue cheese, fresh celery, celery foam

9oz Striploin Steak (ACF) (€6 Supplement)

Stuffed mushroom, mushroom ketchup, roast shallot & homemade chips

Supreme of Chicken (CF)

Creamed leek, turnip puree, chicken jus

Absolute Signature Burger (ACF)

Chorizo jam, pickled cucumber, farmhouse cheddar, tobacco onion, baby gem, brioche bun

Pan fried Plaice (CF)

Tartare hollandaise, asparagus, crispy chicken skin, spring onion mash

Gnocchi (V)

Truffled wild mushroom, Cashel blue cheese, spring onion, parsley

Selection of Clotted Cream Ice Cream (ACF)

Fresh berries, vanilla tuille

Spiced Apple Pie

Poached apple, caramel apple purée, almond buerre noisette

Whiskey Parfait (CF)

Jameson truffle, apple, cinnamon and whiskey, soaked apricots

Mint Chocolate Marquise (CF)

Raspberry, hazelnut praline, milk ice cream, caramel

WE PROUDLY SOURCE INGREDIENTS LOCALLY

. CS FISH, DOONBEG, CO CLARE FLESK MEATS, CO CORK BALLYAGRAN SALAD LEAVES, CO LIMERICK LITTLE GREEN COMPANY

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF