

MORELANDS * **GRILL**

GROUP SET MENU

2 Course €48 or 3 Course €55

TO START

Wrights of Marino Oak Smoked Salmon

Irish Picked Crab, Shaved Fennel, Peppered Cress & House Dressing with Guinness Soda (1, 5, 7, 7, 17, 18,)

Confit Leg of Duck

Butternut Squash with Vanilla, Watercress, Chestnuts & Orange

(5, 16, 17, 18)

Festive Artichoke & Tomato Tart

Goats Cheese Pearls, Spiced Onion Relish with a Rocket Salad and Smoked Garlic Aioli

(1, 5, 6, 16, 17, 18)

MAIN

Turkey & Glazed Ham

Buttered Brussel Sprouts with Bacon, Butter Poached Potato, Vegetable Parcel & Stuffing (1, 5, 6, 16, 17, 18, 20)

Grilled Fillet of Atlantic Salmon

Champ Potato, Tender Stem Broccoli with Boston Shrimp & a Brown Butter Sauce (5, 7, 16, 17, 18, 21, 22)

Grilled Aubergine & Vegetable Ratatouille V Marinated Courgettes, Peppers, Tomato Reduction, Bean Parcel

(16, 17, 18)

10oz Aged Beef Sirloin €12.00 supplement Fondant Potato, Confit Chestnut & Braised Winter Carrot, Red Wine Jus (5, 16, 17, 18)

SIDES

Seasonal Vegetables €7.50 with Salted Irish Butter (5)

Truffled Fries €7.50 Pecorino Cheese & Chives (5, 6, 7) Sweet Potato Chips €7.50

(5, 6, 18)

Garden Salad €7.50

Citrus & Maple Dressing (18)

Triple Cooked House Fries €7.50

Mashed Potato €7.50 Double Cream, Salted Butter (5)

Little Caesar Salad €7.50 Salted Bacon, Croutons, Parmesan Dressing (1, 5, 6, 7, 17, 18)

Moreland's Dessert Tasting Plate

Assortment of Seasonal Mini Desserts (1, 4, 5, 6, 8, 9, 10, 11, 12, 13, 14, 15, 18, 19)

Allergen Guide: 1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame, 20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk. \mathbf{V} - Vegan