Eala Bhan Pre-Theatre Dinner Menu

~ STARTERS ~

Soup du Jour
Homemade Soup of the Day

Mullaghmore Fish Cake
Hake, Sea trout, Smoked Salmon, black sesame mullaghmore fish cake, dill and saffron aioli, micro greens, pomegranate seeds, dressed baby leaf salad

Crispy Sticky Fillet Beef Strips
Sherlock's of Tubbercurry marinated strips of beef fillet in a crispy batter tossed in lime, fresh chilli ginger, drizzled sticky sauce sesame seed with crisp stir fried veg and fresh noodles

Bluebell falls Goats Cheese & Peach Bon Bons
Bluebell falls honey, garlic & thyme warm goats cheese bon bons, microgreens, pan seared peaches, drizzled with local honey

Duck Duo
In house duck liver pâté, smoked duck breast served with red onion marmalade, dried figs, rolled ciabatta, dressed baby leaf salad

~ MAINS ~

When the Boat comes in
Locally sourced market fish hand picked by Anthony
Please ask server

Chicken Supreme
Supreme of Irish Chicken, creamy chive buttery mash, Kellys of Newport white pudding crumb, Athru whiskey mushroom reduction

12 hour slow cooked pork belly
Feeney's of Sligo pork belly cooked in orange and star anise, leek buttered mash, black pudding disc, cherry sauce

Braised featherblade of beef
Slow cooked braised featherblade, creamy chive buttery mash , roast carrot, wholegrain mustard burnt shallots, rich beef demi glace

Vegan & Vegetarian
Please ask your server!

~ DESSERTS ~

Mini Baked Alaska
Vanilla ice cream, sponge cake with lightly browned meringue, served with coulis, fresh fruit

Honeycomb milk chocolate mousse
Light milk chocolate mousse, pistachio crumb, homemade honeycomb

Baileys Cream Panna Cotta
Perfectly blended Baileys vanilla pannacotta, fresh cream and honeycomb

Caramel Hazelnut Chocolate Tart
Delicate chocolate tart filled with hazelnut caramel with mammy Johnsons vanilla ice cream

Apple and Pear crumble
Warm apple & pear crumble with vanilla almond crumb, custard & fresh cream, fruit coulis