

# AbsoluteHotel

LIMERICK

3 courses & bottle of house wine for 2 people for €50

## €50 Wine & Dine Menu

(Menu is subject to change)

Soup of the day (V) (ACF)

Served with our own rustic brown soda bread

ABG Caprice (ACF) (V)

Buffalo mozzarella, basil pesto, plum & balsamic tomatoes, sourdough, organic leaves

Hot & Spicy Absolute Chicken Wings (ACF)

Confit chicken wings, sweet and spicy dressing, crozier blue dip, celery sticks

Smoked Fish Fishcake

Breaded Fishcake, pickled vegetables, citrus aioli

(Also available as a main course)

\*\*\*\*\*

Pan roasted supreme of chicken (CF)

Turnip puree, creamed leek, confit leek, mashed potato, chicken jus

6oz Beef Burger (ACF)

Brioche bun, farmhouse cheddar, gem lettuce, cucumber pickle, crispy onions, hand cut chips

Fish & Chips

Crisp battered fish, twice cooked chips, minted pea puree, chunky tartare

Smoked Cheddar & Spring Onion Risotto (V) (CF)

Roast tomato oil, winter leaves

\*\*\*\*\*

Apple and Raisin Streusel

Salted caramel mousse, apple jelly

Chocolate Jaffa Pot (ACF)

Chocolate mousse, orange jelly, brownie chunks, honeycomb

Adare Farm Ice Cream (ACF) (V)

Winter berries coulis

**WE PROUDLY SOURCE INGREDIENTS LOCALLY**

C.S. Fish Doonbeg. Noel O'Connor Meats. Ballyagran Organic Leaves. Enda Aherne's Butcher.

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

For details of all allergen information, please ask your server

**WE SERVE ONLY IRISH BEEF**

T & C's apply, subject to availability

Pre-booking essential & quote offer to avail

Maximum table of 12 guests