



Enjoy a taste of Cyprus Avenue at Home during lockdown with our 4x course set menu below, prepped and packaged by our chefs for you to finish off at home at your own convenience.

Breads and tapenade to start, a choice of x1 starter, x1 main course and x1 dessert for £30 per person.

Full cooking instructions provided.

To Begin.....

CA Bread selection, hop butter, tapenade

Starters

Crispy duck pancakes, hoisin, sesame poached plums
Mushroom pancakes, hoisin, sesame poached plums
Pearl barley risotto of Marty Johnston's crab, artichoke, hazelnut & pear
Portavogie prawn ravioli, café de Paris Butter
Aubergine, red pepper and Toonsbridge mozzarella tart

Mains

Mama Lopes piri piri chicken, Lisbon potatoes, kale chimichurri
Daube of braised beef, harissa, lime crushed lima beans, confit red peppers
Lasagne of East coast seafood, squid bolognese, prawns, smoked haddock, mussels, garlic squid bread
Spiced cod, coconut curry, violet rice ball, cucumber riata
Vegan nut roast, miso gravy, crispy potatoes and roast veg
Baked gnocchi ala sorrentina, Ballywalter mushroom, Young Buck, pickled walnut
Wellington of beef fillet for 2 – red cabbage, roast veg, boulangerie potatoes (£7.50 supplement per person)

Dessert

Sticky toffee madeleines, salted caramel sauce
Bramble panna cotta, nut granola
Bread & Irish Black Butter pudding, Mulled Fruits
CA chocolate brownie, black pepper honeycomb
Sweet Liège waffles, Refuge hot chocolate, toasted marshmallows

£30pp

Add-Ons

Sharing selection of Irish charcuterie from our #cornershop, CA pork terrine, anti-pasti, sourdough,

olives, tapenade, roast red peppers **£15**

A selection of 5 Irish cheeses, fruit chutney, poached plums **£15**

Sides

Duck leg boulangere **£4**

Roast root vegetables **£4**

Herb gnocchi **£4**

Thyme roasted potatoes **£3**

Champ **£3**

Gravy **£2.5**

Peppered sauce **£2.5**

CYPRUS
AVENUE