



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, mandarin & Burren balsamic marmalade
Mushroom pancakes, mandarin & Burren balsamic marmalade
BBQ Pork & Sporeshore mushroom dumplings, black vinegar dressing
Ravioli of smoked beef, cheese custard, CA ale & onion broth
Goats cheese & red pepper tart, watermelon & pine nut salad

Mains

Grange Farm chicken cooked in Long Meadow Cider, salami, potato gnocchi
Braised boneless beef ribs, red cabbage slaw & cornbread fritter
Spiced hake, coconut curry, violet rice ball, cucumber raita
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, boulangère potatoes (**£7.50** supplement per person)

Dessert

Sticky toffee madeleines, salted caramel sauce
Strawberry panna cotta, honey toasted oats
Raspberry & Pistachio Cheesecake, White Chocolate Macaroon
CA Smoked Chocolate Ganache and Passionfruit Tart

£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**