

**Upstairs at Bijou
Table D'Hote Menu**

**€35.00 – 3 Course
Available from 5.00pm Every Evening**

To Start

Homemade Soup of the Evening, served with Brown Bread
Sprouting Broccoli & Feta Cheese Salad, with Watercress and Toasted Hazelnuts
Wright's Smoked Salmon, Broad Bean & Pea Salad & Minted Mayonnaise
Confit Duck Leg Spring Roll, Mesclun Salad, Asian Dipping Sauce

Main Course

Pan Fried Hake

Spring Greens, Chive Mash, Lemon & Caper Butter

Pan Fried Supreme of Chicken

Gnocchi, Chorizo, Cherry Tomato & Spring Onion Cream

Gremolata Rolled Pork Belly

Butternut Squash, Cabbage, Candied Apple

Served with Seasonal Vegetables & Potato

Vegetarian Option Available on Request

Dessert

Selection of Ice Creams

Mississippi Mud Pie

Jaffa Cake Ice Cream & Orange Syrup

Meringue Nest,

Berry Compote and Vanilla Cream