



Sash

WINTER KITCHEN GARDEN MENU

STARTERS

Soup Du Jour

No.1 Homemade Brown Soda Bread

Bulgur Wheat & Winter Roast Vegetable Salad

Pomegranate, Parsley & Coriander

Pan Seared Scallops

Bagna Cauda Dressed Samphire, Summer Savory

Prosciutto San Danielle

Aged Balsamic, Crostini

Caramelised Onion, Roast Parsnip Tart

Parsley & Cashel Blue

MAIN COURSES

Late Winter Leek Risotto

Shallots & Nutmeg

Roasted Duck Breast

Sweet Potato Gratin, Red Russian Kale, Chestnut Jus

Braised Veal Shank

Soft Polenta, Crusty Garlic Ciabatta

Pan Fried Sea Bream

Garlic Butter, Sauteé Potato, Kale, Caponata

O' Loughlin's 10 Oz Rib Eye

*Watercress & Rocket Salad, Béarnaise Sauce, Fries***

Served with Seasonal Market Vegetables & Potatoes

SIDE DISHES €3.50

Dressed Organic Salad Leaves/ Duck Fat Roasties/ Roasted Vegetables

Rosemary & Sea Salt Fries/ Roast Garlic Mash

DESSERTS

Farmhouse Ice Cream & Sorbet

Nut Cluster Topping

Steamed Vanilla Pudding

Caramel Apples, Rich Crème Anglaise

Chocolate & Pistachio Tart

Natural Yoghurt Sorbet

Natural Yogurt Panna Cotta

Spiced Peach Plum, Candied Pecans

Sash Artisan Cheese Board

*Spiced Pear Chutney, Quince Jelly, Lavosh Crackers***

**** €7 supplement applies to this dish**

€45.00 per person

www.sashrestaurant.com