

MAYFLY

RESTAURANT

3-COURSE FESTIVE MENU

Prosecco Reception

STARTERS

Duck Liver Parfait

Port apple jelly, beetroot jus, micro salad, sourdough toast

Spiced Pumpkin & Coconut Soup

Served with freshly baked bread

Smoked Salmon

Coriander mousse, basil oil

Crispy Fried Chicken Wings

Takatsu sauce, blue cheese dressing, cucumber

MAINS

Dry Aged Sirloin Steak

Café de Paris butter, roasted red vine tomatoes, Dal stuffed mushroom

Five Spiced Confit Duck

Crisped breast and shredded leg, plum sauce

Oven Roasted Turkey & Honey Baked Ham

Rich herb gravy, cranberry sauce

Irish Honey Soy Pork Belly

Kimchi cabbage, pork scratchings, Irish cider jus

Oven Baked Cauliflower Steak

Roasted seeds, walnuts, pickled herbs, dried red pesto dressing

DESSERTS

Warm Sticky Toffee Pudding

Candied date ice-cream, creamy toffee sauce

Tiramisu Cheesecake

Layered espresso biscuits, mascarpone cheese, Madagascar vanilla bean ice-cream

Warm Apple Crumble

Bramley apples, oatmeal brunch topping, Madagascar vanilla bean ice-cream

Eton Mess

Light fluffy meringues, berries, chocolate cookie crumb, strawberry ice-cream

CARLTON
DUBLIN AIRPORT

