



THE BRIDGE HOUSE

AT KILKENNY RIVER COURT HOTEL

PRIVATE GROUP DINING | SAMPLE DINNER MENU

STARTERS

PAN SEARED SCALLOPS

Prawn bisque, pea cream, serrano ham crisps, nasturtium leaves (M,C,MK,SP)

RABBIT RAVIOLI

Rabbit ragout reduction, pickle fennel salad, crispy Jerusalem artichoke, wild garlic oil (G,SP,CY,E)

ST. TOLA GOAT CHEESE RED PEPPER CIGAR

Beetroot carpaccio, soda breadcrumbs, spinach emulsion (G,MK,E,MD)

LEEK AND POTATO SOUP

Dill crème fraiche, homemade brown bread (MK,G,CY)

MAINS

6OZ FILLET OF IRISH BEEF

Pomme Anna, ox cheek, nettle puree, baby rainbow carrots, ox and thyme jus (MK,SP,CY)

NORI AND MONKFISH FILLET

Poached in curry butter, sweet potato, lemon polenta, tomato sauce (F,MK)

ROAST LOIN OF LAMB

Lamb bon bon, dukkha and mint crust, courgette, pistachio, Toonsbridge ricotta roll, rosemary sauce (G,E,MK,CY,SP)

WILD MUSHROOM RISSOTTO (V)

Mixed mushroom, parmesan shavings, wild rocket (SP,MK,CY,MD)

DESSERTS

DARK CHOCOLATE DOME

Milk foam, raspberry & elderflower salsa, hot white chocolate sauce (MK)

RHAPSODY OF RHUBARB

Confit of rhubarb, sable cookies, Italian meringue drops, lime and ginger sorbet (G,E,SP,MK)

TASTE OF BRAMLEY APPLE

Bramley apple mousse, caramelised apple tartin, apple sorbet (G,E,MK,SP)

TEA/COFFEE

ALLERGEN INDEX

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soyabeans, SP = Sulphites, P = Peanuts, MK = Milk, CY = Celery, MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts, © = Coeliac

Our Beef is certified Irish origin