

# BELVEDERE IRISH NIGHTS

## STARTERS

### **Seasonal Vegetable Soup**

Garlic Croutons,  
*Allergen 9, 6 wheat, 7, 12*

### **Irish Smoked Trout**

Homemade Guinness Bread, Celery, Apple & Grape Salad  
*Allergen 6 wheat 3, 12, 7*

### **Boilie Irish Goats Cheese, Beetroot & Tomato Salad**

Dressed Roquette Leaves, Balsamic Reduction  
*Allergen 7, 9*

## MAIN COURSES

### **Braised Rump Steak,**

Slowly Cooked in the Mushroom Guinness Brew,  
Served with Creamy Mashed Potatoes, Vichy Carrots & Pearl Onions  
*Allergen 7, 9, 12*

### **Baked Irish Fillet of Hake,**

Salmon Mousse & Herb Crust, Green Bean Fricassee,  
Served with Roast Bacon Potatoes & Dill Beurre Blanc  
*Allergen 3, 7, 6 Wheat*

### **Panache of Vegetables**

Tossed in herb butter filled in a twisted corner case,  
Tomato Relish, quenelle of Mash  
*Allergen 7, 11, 9, 6 wheat*

## DESSERTS

### **Homemade Lemon Meringue Tart**

Drizzled with Raspberry Coulis  
*Allergen 6 wheat, 7, 11, 4, 5*

### **Vanilla Flavoured Cheesecake**

Served with Jameson Toffee Sauce  
*Allergen 6 Wheat, 4, 5, 7, 11*

### **Hazelnut Chocolate Pyramid**

Crème Brulee Filling, Mango Puree  
*Allergen 4, 5 hazelnut, 6 wheat, barley, 7, 8, 11*

**Food allergens are listed on the back page.**

**All our beef is Board Bia approved and 100% of Irish Origin**

## IRISH BEERS

### GUINNESS | €5.20

One of the most popular Irish dry stouts that originated in the brewery of Arthur Guinness at St. James's Gate, Dublin. "Stout" originally referred to a beer's strength, but eventually shifted meaning toward body and colour. *Allergen 6, Barley*

### SMITHWICK'S | €5.20

An Irish red ale style beer from Kilkenny, Ireland. It is a clear beer with a rich ruby colour and creamy head. The brewing process depends on four main inputs: malt, yeast, water and hops. *Allergen 6, Barley*

### HARP | €5.50

A Vienna-style Irish lager brand created in 1960 by the Guinness Brewery in its Dundalk brewery. It is a leading brand in Ireland. *Allergen 6, Barley*

## SPIRITS AND LIQUEURS

### BAILEYS IRISH CREAM | €5.30

An Irish whiskey and cream based liqueur, made by Gilbeys of Ireland. The cream used in the drink comes from Glanbia, an Irish dairy company. Baileys Irish Cream has a shelf life of 30 months. *Allergen 7*

### BUSHMILLS | €5.30

The golden member of the family. It is a blend of triple distilled single malt whiskey with a lighter Irish grain whiskey. It's an approachable whiskey with a rich, warming taste of fresh fruit and vanilla.

### IRISH WHISKEY COFFEE | €5.50

*Allergen 7*

## WINES

**Ireland's History with Wine** - Many people find it remarkable that Ireland should have a wine drinking tradition dating back about two thousand years. By the time Christianity came to Ireland, the Irish were already knowledgeable wine drinkers – and now they had religious reasons to drink wine! Moreover, it's a pretty safe bet that wherever wine is being made, there's an Irish hand in it. An Irish man wrote the first account of vines and wine making in North America. There are Irish winemakers in Australia, South Africa, and South America.

## RED WINES

### LEAP OF FAITH, SHIRAZ

**Glass: €6.50 | Bottle: €25.00**

Medium to full bodied, the palate is dominated by dark chocolate, cherry and raspberry flavours. *Allergen 9*

### PULPIT ROCK, CABERNET SHIRAZ

**Glass: €7.00 | Bottle: €26.00**

South Africa. This wine is fruity and medium body with the spices in the finish. A lovely drinking wine. *Allergen 9*

## WHITE WINES

### LEAP OF FAITH, CHARDONNAY

**Glass: €6.50 | Bottle: €25.00**

South East Australia. Smooth and creamy; peaches with warm butter; a touch of tartness in the finish. *Allergen 9*

### PULPIT ROCK, CHENIN BLANC

**Glass: €7.00 | Bottle: €26.00**

South Africa. The wine has tropical aromas, with green apple fruit and attractive minerality. Mouth feel shows good volume and freshness. *Allergen 9*

## Food Allergens List

Before you order your Food & Drinks, please speak to any member of our team, all of whom are trained in allergy awareness. If you have a food allergy or food intolerance, please refer to the legend below where the allergens are listed numerically and presented in the same format under each menu item.

1 & 2	Shellfish	7	Milk/Milk Products	11	Egg
3	Fish	8	Soya	12	Celery & Celeriac
4	Peanuts	9	Sulphur Dioxide	13	Mustard
5	Nuts	10	Sesame Seeds	14	Lupin
6	Cereals Containing Gluten				