

Starters

Barbecue Marinated Chicken Thighs Burnt Pepper Romesco, Sun-dried Tomato & Chilli Salsa

Confit Duck & Wild Mushroom Arancini Truffle Aioli, Honey & Soy Dressing, Black Olive Crumb

Burrata & Roast Heritage Beetroot Salad Red Pepper Gazpacho, Pickled Walnuts

Coconut & Lemongrass Clam Chowder King Prawns, Smoked Pancetta & Basil Oil

Salt Cod Beignets Confit Tomato, Lobster Mayo, Fine Herb Salad

Mains

Balsamic Glazed Pork Belly Homemade Boudin Noir, Cauliflower Purée, Cider & Apple Jus

Herb Crusted Hake, Hasselback Potatoes, Poulard Clams, Lemon Butter Sauce

Roast Cornfed Chicken Breast Honey Glazed Thigh, Organic Baby Carrots, Chicken Jus

Gnocchi Cacio e Pepe Grilled Tenderstem Broccoli, Parmesan & Truffle Cream

Chargrilled 9oz/254g Hereford Ribeye Crispy Onions, Chimichurri, Madeira Jus (5 Supp)

Served with a Chef's Selection of Seasonal Side Orders

Desserts

Pear & Almond Tart Vanilla Cream

Meringue & Passionfruit Cream Macerated Strawberries, Candied Pecan

Apple Crumble Butterscotch Sauce, Honeycomb Ice Cream

Baked Chocolate Cheesecake Hazelnut Chocolate Sauce, Raspberry Ripple Ice Cream

Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts
Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)
Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

3 Courses 50

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.
Please be advised a service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.
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