

# The Ross

## Sample Set Menu

Selection of Breads & Dips

\*\*\*

### Cromane Mussels (c)

Mussels in Tequila Butter, Chilli, Lemongrass, Garlic, White Wine & Cream  
with Garlic Buttered Sourdough Bread

### Goats Cheese Bruschetta (v)(c)

Warm Bluebell Goats Cheese, Mary's leaves, Balsamic Red Onion

### Seared Beef Salad (c)(n)

Vodka & Chilli Marinated Strips, Pears, Cashel Blue Cheese, Mary's Leaves,  
Balsamic Red Onion, Red Peppers, Toasted Pecans & Wholegrain Mustard Vinaigrette

### Chorizo Arancini (n)

Gubbeen Chorizo, Smoked Gubbeen Cheese, Rocket Yoghurt,  
Mary's Leaves, Balsamic Red Onion

\*\*\*

### Confit Duck Leg (g)

Roasted Garlic & Chives, Cream Potato, Red Cabbage Stew, Blackberry Gravy

### Blackened Salmon (g)

Cajun Spiced Salmon, Sauté Baby Potatoes, Red Onion, Broccoli Stem,  
Peanut Rayu, Beurre Blanc

### 10oz Hereford Sirloin Steak (g) (Supplement €5)

Wild Mushroom, Red Onion, Confit Cherry Tomatoes, Seasonal Vegetables,  
Potato Fondant, Green Peppercorn Sauce, Fries

### Wild Mushroom Gnocchi (v)

Wild Mushroom, Spinach, Thyme & Garlic Butter, Cream, Parmesan Cheese

\*\*\*

### Double Chocolate Brownie (c)

Salted Caramel Sauce, Toffee Popcorn, Salted Caramel Ice Cream

### Lemon Meringue Tart

With Lemon Curd

### Mango & Passionfruit Eton Mess (g)

Served with Vanilla Ice Cream

2 Courses €42

3 Courses €50

Allergens

(c) Coeliac Adaptable (Please Advise Your Server)

(g) Gluten Free

(n) Contains Traces Of Nuts

(v) Vegetarian

(c-adapt) Vegetarian Adaptable (Please Advise Your Server)