

JACOBS CLASSICS

SAMPLE SET DINNER MENU - RUNS ALL EVENING!

Two Courses - €24.00

Three Courses - €28.00

Starters

Chunky Chickpea & Chorizo Soup

Pumpkin Fritters with Parma Ham & Salsa Verde

Crispy Vegetable & Chicken Spring Roll with a Spicy Dipping Sauce

Cos Salad with Bacon, Croutons, Pear, Hazelnuts & a Blue Cheese Dressing

Main Courses

Jacob's Lamb Burger on Grilled Focaccia with an Olive, Feta & Roast Pepper Salad,
Chips and Pesto Mayonnaise

Beer Battered Fish & Chips with Mushy Pea Puree & Tartare Sauce

Breast of Free Range Chicken with Gubeen Cheese & Bacon Potato Cake, Mushroom
Fricasse & Thyme Jus

Poached Natural Smoked Haddock with Saffron Potatoes, Leeks, Mussels and Parsley
in a Cream Sauce

Desserts

Warm Chocolate Fudge Cake with Vanilla Ice Cream

Traditional Apple Pie with Ice Cream & Cream

Date & Butterscotch Pudding with Fudge Sauce & Vanilla Ice Cream

Lemon & Lime Delice with Citrus Creme Fraiche

A la CARTE DINNER MENU

STARTERS

Traditional Seafood Chowder €5.95

Baked Goats Cheese in Filo with Pesto (V) €8.90

Jack McCarthys Black Pudding on a Potato & Caramelised Onion Tortilla & an Apple Salad €8.50

Seared Castletownbere Scallops with a Potato & Chive Dressing with Rocket & Pancetta Salad €11.50

Salt & Pepper Squid with a Thai Chilli Mayonnaise €8.50

MAIN COURSES

10oz Irish Aberdeen Sirloin Steak with Grilled Flat Mushroom, Caramelised Onions, Green Beans, Chips, Garlic Butter and a Red Wine Jus €25.00

Tomato & Basil Risotto Cake with Shaved Fennel, Pepper & Rocket Salad, Tomato Salsa (V) €18.50

Thai Style Green Chicken Curry with Basmati Rice €18.00

Roast Cod with Mash, Savoy Cabbage & Bacon, Saffron, Mussel & Chive Cream Sauce €24.00

Penne with Fresh Tomato Sauce, Peas, Pine Nuts, Spinach, Basil & Parmesan (V) €18.00

Breast of Free Range Duck with Sweet Potato & Pancetta Gratin, Buttered Swede, Kale & a Rosemary Jus €30.00

Jacobs Homemade Venison Sausages with Champ, Buttered Kale, Roast Root Vegetables & an Onion Jus €19.95

AS ALL OUR MEALS ARE PREPARED TO ORDER PLEASE LET US KNOW IF YOU ARE IN A HURRY

OR IF HAVE ANY FOOD ALLERGIES.

PLEASE NOTE THAT GROUPS OF 10 OR MORE MUST DINE FROM THE SET PRICE GROUP MENUS (SEE BELOW). TWO MENUS ARE AVAILABLE PRICED AT €28 AND €44

SET GROUP MENU

€28 per person + 10% Service Charge for 3 Courses

Starters

Tomato & Basil Soup

Gravlax of Salmon with Fennel & Black Pepper, Warm Potato Salad with Lemon & Capers

Duck Liver Parfait with Chutney & Toasted Hazelnut & Raisin Bread

Mixed Leaf Salad with Roast Peppers, Feta, Red Onion & a Basil Pesto Crostini

Main Courses

Beer Battered Fish & Chips with Mushy Pea Puree & Tartar Sauce

Jacobs Lamb Burger on Grilled Focaccia with an Olive, Feta & Roast Pepper Salad, Chips & Pesto Mayonnaise

Breast of Free Range Chicken with Gubeen Cheese & Bacon Potato Cake, Mushroom Fricasse & Thyme Jus

Poached Natural Smoked Haddock with Saffron Potatoes, Leeks, Mussels & Parsley in a Cream Sauce

Desserts

Warm Chocolate Fudge Cake with Vanilla Ice Cream

Date & Butterscotch Pudding with Vanilla Ice Cream

Passion Fruit Parfait with Mango & Pineapple Salad

Peanut Butter Cheesecake with Caramel Ice Cream

SET GROUP MENU

€44 per person + 10% Service Charge for 4 Courses

Starters

Traditional Seafood Chowder

Gravlax of Salmon with Fennel & Black Pepper, Warm Potato Salad with Lemon & Capers

Duck Liver Parfait with Chutney & Toasted Hazelnut & Raisin Bread

Baked Goats Cheese in Filo Pastry with Pesto

Main Courses

10oz Irish Aberdeen Sirloin Steak with Mashed Potato, Green Beans, Forest
Mushrooms, Tarragon Cream Sauce

Roast Cod with Mash, Savoy Cabbage & Bacon, Saffron, Mussel & Chive Cream
Sauce

Breast of Free Range Duck with Sweet Potato & Pancetta Gratin, Buttered Swede,
Kale & a Rosemary Jus

Pan Fried Salmon with Lemon Mash, Buttered Vegetables & Gherkin Tapenade

Desserts

Lemon & Lime Delice with a Citrus Creme Fraiche

Milk Chocolate & Caramel Brulee with Short Bread Biscuit

Farmhouse Cheese with Home Made Biscuits

Peanut Butter Cheesecake with Caramel Ice Cream

Tea or Coffee

DIGESTIFS

Mas amiel 15ans d'age Dessert Wine

Richard Hennessy Cognac (One hundred years old)

Armagnac Casterade 1900

Offley L.B.V 1992

Offley 1983 Vintage Port

Offley 1985 Vintage Port

Ostard X.O

Armagnac Ducastring V.S.O.P

Middleton 26yrs Limited Edition

Middleton Very Rare