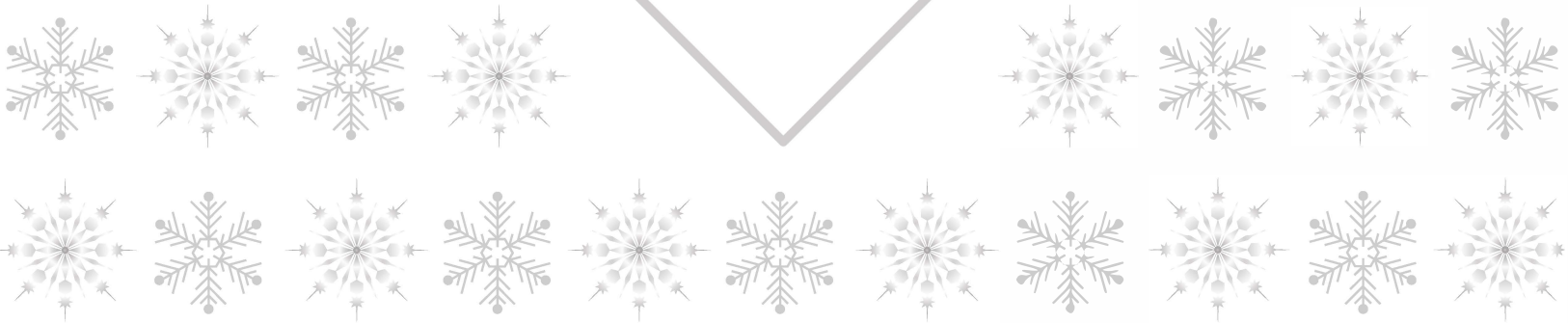




**GASTRO
101**

CHRISTMAS MENU



STARTERS

PAN-SEARED ASIAN STYLE FISH CAKE

Pan-seared Asian style fish cake, complemented by a refreshing lemon-dill yoghurt sauce and a mango, and bell pepper salsa.

DEEP-FRIED ARANCINI

Golden deep-fried arancini, filled with chicken, sweet potato, and cheese, served alongside a creamy tarragon sauce.

PORK BELLY

A tender piece of slow cooked pork belly marinated in Bulmer's Irish cider, paired with tempered savoury cabbage, quail egg and remoulade sauce.

CRISPY COCONUT AND PANKO COATED PRAWNS

Prawns coated in a crispy coconut and panko crust, accompanied by deep-fried rice noodles, sweet chilli sauce, and a rich Louisiana dip.

SWEET TOOTH 101

CLASSIC CRÈME BRULEE

APPLE CRUMBLE

A combination of poached apples topped with a golden, crispy crumble served alongside a rich sauce anglaise.

CHOCOLATE BROWNIE

Dark chocolate brownie paired with vanilla ice cream, caramelised walnuts, and a cream caramel sauce.

THE MAIN EVENT

BRAISED LAMB SHANK

Tender, slow cooked lamb shank served on a bed of savoury mushroom risotto, finished with a lamb jus.

ROASTED FILLET OF SALMON

Roasted fillet of salmon, paired with sautéed potatoes and pancetta, stir fried samphire, and a lemon butter sauce.

KOPA 80Z RIB EYE (GFA)

Prime Irish 80z rib eye steak cooked in our Kopa grill, accompanied with crispy fried onions, vine cherry tomatoes and peppercorn sauce.

STUFFED CHICKEN SUPREME

Chicken supreme filled with a blend of mushrooms, bell pepper, spinach, and a creamy ricotta cheese. Served alongside a medley of Asian style vegetables, carrot puree, and red wine jus.

THE NEW YORKER

Irish angus beef minced with herbs and spices, topped with our chefs 101 burger sauce, crispy pancetta, melted Swiss cheese, rooster fried onions, diced tomato, and fresh romaine lettuce. Served with French fries.

CREAMY RED CURRY LINGUINE PASTA

Creamy red curry linguine pasta combining prawns, tender chicken, and linguine pasta, in a blend of red curry paste, rich coconut milk, cream, and parmesan cheese.

€41.95

VG: Vegan Dish

GFA: Gluten Free Adaptable (PLEASE ASK SERVER FOR DETAILS)

V: Vegetarian Dish