

Christophe @ Nottage's Restaurant

Starters

Prime Irish Beef Carpaccio with parmesan shavings, truffle oil and arugula salad

Caprese Salad with Macroom mozzarella flavoured with red and green pestos.

Wild Mushrooms served in a filo pastry basket with a persillade sauce

Lobster, crab and scallop croustade served with wasabi, saffron and aioli mayonnaise

Crab Lasagne served in a reduced cream sauce with durras cheese

3,6 or 12 oysters from Sherkin Island, served with a shallot, red wine vinegar and chive vinaigrette

Assiette de la Mer – Daily, please ask your server

Nottage's Seafood Platter Royale, Minimum 2 People, booked 2 days in advance.

Main Courses

Irish Beef Cheeks in a red wine sauce with a duo of purées

Grilled Skeaghanore Duck breast with a dark mirror citric glaze

Red chicken and Prawn curry served on a bed of wild rice

16 oz. Irish Prime T-Bone steak, with a pink pepper sauce, pont neuf chips and vegetables

Grilled fillet of wild seabass topped with a light aioli with the house seafood creamy sauce

Normandy's granny, braised monkfish served with mussels bacon and clams

Authentic Lobster Thermidore.

Desserts

Pistachio flavoured crème brûlée

Strawberry and basil pannacotta

Profiteroles with a dark chocolate and amaretto sauce

Tarte tatin with a scoop of bourbon vanilla ice-cream

Season fresh fruits mille feuilles with a run pasty cream

C.. Cereals, D.. Dairy, G..Gluten, S.. Sesame Seed, So.. Soybeans, Mu.. Mustard, M...Mollusc, E.. Egg,
F..Fish, Ch. Crustacean, L..Lupin, N..Nut, Ce..Celery, Su...Sulphur Dioxide