



Blas 3 course menu 2023
€50 per person

welcome bite

**mix mushroom with Irish whiskey and thyme topped with herb ricotta on a crostini
beetroot hummus rainbow crostini (10)**

1st course

roasted cauliflower & burnt aubergine with tamarind & herbed lemon tahini (11)

2nd course

**free range chicken supreme,
sazon spice rubbed and marinated, then roasted to perfection
served with a creamy Peruvian green sauce (2,6)**

**grilled FX Buckley Irish beef filet
marinated & grilled with pink peppercorn, thyme and garlic (add €7pp)**

aubergine , chickpea & heirloom tomato bake With tahini & herbs (10)

All entrees are served with:

**Dauphinoise potatoes & seasonal greens
fresh assorted artisanal breads & butter**

3rd course

Flourless pecan brownies (2,7)

**Allergens Gluten:1 Crustaceans:2 Eggs:3 Fish:4 Peanuts:5 Soybeans:6 Milk:7 Nuts:8 Celery:9
Mustard:10 Sesame:11 Sulphites:12 Lupin:13 Molluscs:14**