



## Early Bird Menu

### CREAM OF CELERIAC SOUP

Light Velouté, Herb Oil 2, 4

### LOCAL GOATS CHEESE PARFAIT

Charred Cucumber, Picked Beetroot, Hazelnuts, Brioche Crouton, Blonde Orange Gel 1a, 2, 5, 6, 14

### WHISKEY CURED SALMON

Wakame Salad, Ponzu Dressing, Squid Ink Crouton, Avocado Puree 1a, 5, 7, 9, 12

### CONFIT DUCK LEG (€3 supplement)

Spiced House Slaw, Orange & Coriander Salad, Black Sesame Jus 7, 1, 12



### CHARGRILLED SIRLOIN OF IRISH ANGUS BEEF

Burnt Onion Puree, Gratin, Tender stem Broccoli, Baby Girolles, Jus 1,2,4,12

### PAN ROASTED CHICKEN SUPREME

Fondant Potato, Baby Carrots, Sweetcorn Puree, Chorizo Crumbs, Cream Jus 2,12

### 28 DAY 8oz PRIME BEEF FILLET (€8 supplement)

Fondant Potato, Truffle Savoy Cabbage, Heirloom Beetroot Puree, Bone Marrow Jus 2, 4, 12

### PAN SEARED HALIBUT

Potato Terrine, Lobster Bisque, Confit of Baby Leek, Trout Caviar 1a,2,8,



### WARM STICKY TOFFEE PUDDING

Vanilla Bean Ice-cream, Brandy Snap, Homemade Caramel Sauce 1,2,5,7

### VANILLA CRÈME BRULÉE

Tahitian vanilla, Velvet Custard, Berry Compote, 1a, 2, 5

### VALRHONA CHOCOLATE FONDANT

Chocolate Sauce, Pistachio Ice-cream, Chocolate Crumble 1a, 2, 5, 6(Pistachio) 7, 12

### IRISH FARMHOUSE CHEESE PLATE- (€3 supplement)

Durrus, Brie, Cashel Blue & Gubeen with Crackers, Fruit, Celery & Chutney 1a,c, 2, 4, 5, 9, 11, 12

### SEASONAL VEGETABLES SERVED WITH MAIN COURSE

### SIDE DISHES €5.50

Herb Salted Fries 12- Creamy Mash 2, 12- House Leaf Salad 12, Mushrooms, Sauté Onions, Sauté Vegetables

Allergens: 1 = Wheat- a Wheat flour b. Semolina c. Wholemeal d. Wheat Bran e. Rye  
2 = Milk, 3 = Mustard, 4= Celery, 5 = Eggs, 6= Nuts, 7= Soybean, 8 = Crustacean,  
9 = Fish, 10 = Mollusc, 11 = Sesame Seeds, 12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin a. Barley b. Oats

**The Johnstown Estate, Enfield, Co. Meath**

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