



## EARLY BIRD MENU

2 COURSE | 42

3 COURSE | 49

### Shelbourne Sourdough Bread

Wheat, Rye (1)

Served with Village Dairy Butter (11)

## TO START

### Soup Of The Day (8, 11)

### Ardsallagh Goats Cheese Mousse

Salt Baked Celeriac, Pickled Walnut, Chicory (1, 3, 5, 8, 11, 12)

### Shelbourne Cured Castletownbere Salmon

Creme Fraiche, Kohlrabi, Tempura Atlantic Prawn (1, 3, 4, 10, 11, 12, 13)

### Confit Chicken & Foie Gras Terrine

Pickled Fennel, Mustard, Baby Carrot (1, 3, 10, 11, 12, 14)

## MAIN COURSE

### Slow Braised Daube of Kells Beef

Wholegrain Mustard Mash, Roscoff Onion, Maitake Mushroom (1, 3, 8, 10, 11, 12, 14)

### Seared Fillet of Atlantic Cod

Pickled Turnip, Perle Caviar, Cavalo Nero (3, 8, 11, 12, 13)

### Roasted Galway Chicken Supreme

Picciollo Parsnip, Wild Mushroom, Chicken Velouté (1, 3, 8, 11, 12)

### Ravioli of Wicklow Baun Cow's Milk Cheese

Green Spot Cream, Salt Baked Celeriac (1, 10, 11, 12)

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin

10. Eggs 11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

*If you are concerned about Food or Beverage Allergies i.e., nuts/wheat you are invited to seek assistance from a team member when selecting menu items. All of our meat, poultry and fish is responsibly and ethically sourced from Irish producers.*



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## SIDE ORDERS

**Fries (1)** | 6 Euro supplement

**Baby Potatoes** | 6 Euro supplement

**Mashed Potato (11)** | 6 Euro supplement

**Glazed Carrots, Hazelnut (5, 11)** | 6 Euro supplement

**Green Salad, Garlic Emulsion, Shallot (10, 12, 14)** | 6 Euro supplement

**Shelbourne Truffle Fries (1, 2, 5, 10, 11, 12, 13, 14)** | 8 Euro supplement

## DESSERT

### Shelbourne Pavlova

Chantilly Cream, Mixed Berries (10, 11, 12 )

### Vanilla Crème Brûlée

Palmiere Biscuit (1, 10, 11, 12)

### Classic Bread & Butter Pudding

Pear Puree, Vanilla Ice Cream, Crème Anglaise (1, 3, 5, 10, 11, 12, A)

### Warm Chocolate Fondant

Chocolate Ice Cream ( 1, 3, 5, 10, 11, 12)

The Shelbourne Hotel makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As the Shelbourne prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



## EARLY BIRD | VEGAN MENU

2 COURSE I 42

3 COURSE I 49

### Sourdough and Lumberjack Bread

Wheat, Barley, Oat (1, 3)

## TO START

### Soup of The Day (8, 12)

### Salt Baked Celeriac

Pickled Walnut (5, 12)

## MAIN COURSE

### Ras el Hanout Roasted Cauliflower

Chimichurri (8, 12)

### Risotto Milanese

Trompette Mushroom, Roscoff Onion (3, 12)

## DESSERT

### Selection of Sorbets (3, 5, 12)

### Chocolate Praline Tart

Raspberry Elderflower Sorbet (3, 5)

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin 10. Eggs  
11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

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