

# Table d'Hôte Menu

## **Courgette & Basil Mille Feuille**

Soya Yogurt, Tomato & Caper Vinaigrette  
(V,G\*)

Or

## **Pan Seared Mackerel**

Wrapped in Parma Ham, Aioli, Fine Salad\*

Or

## **Chefs Soup of the Evening**

Parmesan Crouton, Herb Oil  
(V\*S)



## **Tiger Prawn & Chorizo Risotto**

Spring Onion, Basil,  
Parmesan Shavings (G)

Or

## **Market Fresh Fish of the Day**

Or

## **Pan Seared Duck Breast**

Sautéed Liver, Rosti Potato,  
Balsamic & Poached garlic Jus (G)

\* Vegetarian option is available from a la carte  
menu



## **Sour Cherry Parfait**

Green Apple Sorbet  
Or

## **Chocolate & Salted Caramel Ice Cream Sundae**

Or

## **Selection of Ice Creams & Sorbets**



## **Coffee**

**Dinner €39.50**

(S) Spa Dish

(V) Vegetarian

\* Available as Dairy Free

(G) Gluten Free

(N) Contains Nuts



**monart**  
the great escape  
5 star - destination spa

**Dinner  
at  
Monart**

### **We are happy to work with the following local Artisan Food Suppliers**

Cullen's Fruit & Vegetables, Gorey  
Green Hill Fruit Farm, Davidstown  
Millstream Seafoods, Caim  
Staffords Butchers, Enniscorthy  
Mary Regan Organic Poultry, Caim  
Killowen Dairy Foods, Enniscorthy  
Ballycross Apple Farm, Wexford  
Wild Irish Game, Wicklow

## To Start

### Pan Seared Kilmore Scallops

Pearl Barley Risotto, Lobster Reduction,  
Potato Crisp  
€13.50

### Romaine Lettuce Veloute

Roast Cherry Tomatoes & Rosemary,  
Curry Foam (V,G)  
€8.75

### Foie Gras Parfait

Smoked Bacon Brioche, Port Wine Glaze  
Pear & Raisin Chutney  
€10.95

### Courgette & Basil Mille Feuille

Soya Yogurt, Tomato & Caper Vinaigrette  
€9.25 (V\*G)

### Rose Veal Balontine in Pancetta

Chanterelle Mushrooms, Pickled Red Lentils  
€10.50 (S,G)

### Crab & Dill Ravioli

Buttered Leeks, Horseradish Foam,  
Smoked Salmon Veloute  
€11.75



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## Main Dishes

### Poached Supreme of Organic Chicken

Chicken & Chorizo Sausage, Spinach,  
Sautéed Heart, Apple Compote  
€28.50

### Sea Bass Fillet & Tiger Prawns

Alsace Crisp Black Lard, Sour Kraut,  
Bouillabaisse Vinaigrette  
€29.95 (S)

### Gratinated Cannelloni

Goats Cheese & Spinach, Butternut  
Squash & Cashew Nut,  
Smoked Tomato Cream  
€22.95 (V,N)

### Grilled Wexford Hereford Beef

Leek Fondue, Braised Cheek,  
Smoked Bacon & Onion, Truffle Jus  
Fillet €35.95  
Rib-Eye €29.95

### Roast Monkfish Tail

Gruyere & Parsley Crust, Prawn Bisque,  
Smoked Cauliflower Blini  
€32.95

### Quinoa Stuffed Sweet Red Pepper

Water Melon & Sweet Corn Salsa,  
Harissa Glaze  
€21.95 (V,S)

(S) Spa Dish

(V) Vegetarian

\* Available as Dairy Free

(G) Gluten Free

(N) Contains Nuts

*We politely ask that You switch  
Off Your mobile phone*

All our Beef is Guaranteed Irish,  
Wexford Hereford