

Blend Café Bar St Patrick's Day
Saturday 17th March 2018 7.30pm for 8.00pm

Starters

Homemade seafood soup, made to a traditional recipe

Crushed potato colcannon with poached egg, bacon and homemade brown sauce

Irish cheddar and mushroom rarebit on soda bread

Chicken liver and Irish whiskey pate served with fruit chutney and soda bread

Main Courses

Slow cooked honey glazed ham hock on sautéed cabbage with a mustard sauce

Classic braised beef in Guinness

Breast of chicken filled with St Tola goats cheese and leeks with a cream tomato sauce

Grilled seabream fillets set on a Bantry Bay mussel and watercress veloute

All served with fresh seasonal vegetables and crushed new potatoes with spring onions

Desserts

Baileys cheesecake with raspberries and crème fraiche

Chocolate, stout and ginger cake served with vanilla ice cream

Irish apple cake served with vanilla custard

Irish cheese selection with chutney, celery, biscuits and soda bread

£27.95

*A £10 deposit is required at time of booking, balance and menu choices to be confirmed by
Saturday 10th March 2018*