

LA PROVENCE

BRASSERIE

EARLY BIRD MENU €34.95

STARTERS . . .

GARDEN ROASTED VEGETABLE SOUP
FRESHLY BAKED HARVEST BREADS ^{2,7,8,10,11,12} (GFA)

SHERATON HOUSE CAESAR SALAD
BABY COS LETTUCE, GARLIC CROUTONS, CRISPY BACON AND CAESAR DRESSING ^{1,2,5,7,10,11,13} (GFA)

PULLED PORK CROQUETTE
SEAN'S WHISKEY SAUCE AND PICKLED RED ONION ^{1,2,3,5,7,8,9,10,11}

MANGO INFUSED GOATS CHEESE BON BONS
ROASTED HONEY & CARROT PUREE, RASPBERRY POWDER, GREEN TEA DRESSING ^{1,2,3,5,7,8,10,11,12}

MAINS . . .

BRAISED BEEF SPARE RIBS
CREAMY MASH, ROASTED GARDEN ROOT VEGETABLES , CELERIAC & PARSNIP PUREE, CRISPY ONIONS AND RED WINE JUS ^{2,9,11,12} (GF)

HONEY GLAZED CHARGRILLED CHICKEN BREAST
SAVOY CABBAGE, ROASTED CARROTS & PARSNIP, HONEY MUSTARD CARROT PUREE & WILD MUSHROOM SAUCE ^{1,2,3,5,7,8,9,10,11A,13} (GFA)

CRUNCHY VEGETABLE STIR FRY
SERVED WITH RICE OR NOODLES ^{1,7,8,10,11,12} (GFA) (VA)

PAN SEARED FILLET OF SALMON
HONEY & MUSTARD CARROT PUREE, GRATIN POTATO, BUTTERY ASPARAGUS & TENDERSTEM BROCCOLI, LEMON DILL SAUCE ^{1,2,3,4,5,6,7,8,9,10,11,12,13} (GF)

DESSERTS . . .

SCAN TO BOOK YOUR TABLE

BLACK FOREST DOME
CHOCOLATE MERINGUE SHARDS AND BLACK CHERRY COMPOTE ^{1,2,9,10,11A} (V)

APPLE AND TOFFEE SPONGE
BUTTERSCOTCH SAUCE, RUM AND RAISIN ICE CREAM ^{1,2,9,10,11A} (V)

BAILEYS BRULEE
BOURBON VANILLA ICE CREAM ^{1,2,9,10,11A} (V)



ALLERGENS:

1. EGG, 2. MILK, 3. SHELL FISH, 4. MOLLUSCS, 5. FISH, 6. PEANUT, 7. SESAME, 8. SOY, 9. SULPHUR DIOXIDE, 10. NUTS,
10A. ALMOND, 10B. HAZELNUT, 10C. WALNUT, 10D. CASHEW, 10E. PECAN, 10F. BRAZIL, 10G. PISTACHIO, 10H. MACADAMIA, 11. CEREALS
(CONTAINING GLUTEN): 11A. WHEAT, 11B. RYE, 11C. BARLEY, 11D. OATS, 11E. SPELT, 11F. KAMUT, 12. CELERY 13. MUSTARD, 14. LUPIN

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE