

## TERRACE RESTAURANT PACKAGE MENU 2 COURSE MENU €38.50

### STARTERS

#### Soup of the day

served with brown bread and butter

1 (Wheat), 7.

#### Charred leek mosaic

nori, celery, pickled apple, Gold River leaves, candid walnut

2, 8 (walnut), 12 (Vegan).

#### Glin Valley chicken Caesar

baby gem lettuce, crispy Crowes bacon, Grana Padano, sourdough crouton, Caesar dressing

1 (wheat), 3, 7, 12.

### MAINS

#### Braised McCarren pork belly

carrot puree, rainbow chard, buttered mash, Bulmer's cider jus

7, 12.

#### Harissa Hasselback courgette

tahini and butter bean sauce, hazelnut and cumin dukkha

8 (hazelnut), 11, 12 (Vegan).

#### Beer battered fish and chips

Mushy peas, tartar sauce

1(wheat), 3, 4, 10, 12.

### DESSERTS

#### Vanilla ice cream

poached peach, toasted almond, peach and amaretti sauce

3, 7, 8 (almond)

#### Caramelized custard tart

Tipperary crème fraiche, Maldon salt flakes

1 (wheat), 3,7.

#### Chocolate Cremeux

Jameson whiskey caramel, peanut brittle

3, 5, 7, 12.

#### Allergen Information

1= gluten

2=crustaceans

3=eggs

4=fish

5=peanuts

6=soybeans

7=milk

8=nuts

9=celery


10=mustard

11=sesame seeds

12=sulphur dioxide

13=lupin

14=moluscs

 @TerraceCafeNCH

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All our meat and poultry is  
100% Irish, locally sourced and  
is fully traceable from farm to  
fork.

Please ask your server if you  
have any dietary requirements