

**EARLY BIRD MENU 2022**  
**2 Courses €28.95 or 3 Courses €35.95**

**Starters**

**The Brook Spicy Buffalo Wings**

Toasted Sesame Seeds and a Blue Cheese dip

**Garlic Bread**

House baked Sourdough, Garlic and Parsley Butter, Green Onion Dip, Organic Leaves

**Duck Liver Parfait**

Blood Orange Jelly, Red Onion Marmalade, Toasted Sourdough

**Citrus Cured Salmon**

Avocado Puree, Pickled Cucumber, Samphire, Fresh Dill

**Soup of the Day**

Served with House baked treacle soda Bread

**The Brook Inn Favourites**

**Thai Fillet of Beef Salad**

Oriental Vegetables, Crispy Potatoes, Soya and Oyster dressing, Ginger, Chilli, Coriander and Garlic, Crispy Noodles

**Mexican spiced Chicken Salad**

Crispy Potatoes, Pineapple salsa, Mango Dressing, Pickled Cucumber and Organic Leaves

**Chicken, Wild Mushroom and Basil Tagliatelle**

Parmesan and Pinot Grigio Cream sauce, Garlic Sourdough Bread

**Main Courses**

**Grilled 10 Oz Sirloin steak (€5 Supplement)**

Sauté Onions and Mushrooms, Peppercorn sauce or Garlic Butter, French Fries

**Thai Red Chicken Curry**

Fresh Coriander, Buttered Basmati Rice, Mint Yoghurt

**“Fish ‘N Chips”**

Crushed Minted Peas, Tartare sauce, French Fries, Lemon

**The Brook 8 Oz Beef Burger**

Toasted Brioche Bun, Crispy Bacon, Red Onion Jam and Cheddar Glaze, Leek Aioli, French Fries and Side salad

**Roast Stuffed Turkey and Ham**

Lightly whipped Mash, Roast Turkey Gravy, Carrot Puree, poached root vegetables

**Desserts**

**Malteser and Baileys Cheesecake**, Salted Butterscotch sauce

**Double Chocolate Brownie**, Crème Anglaise, Vanilla Pod Ice cream

**Strawberry and Raspberry Pavlova**, Whipped Vanilla Cream, Raspberry Coulis

**Fresh Berry Trifle**, Custard, Toasted Granola

**Selection of Ice Creams and Sorbets**, Vanilla Cream, Raspberry Coulis