

### Starters

Dublin Bay Prawn Cocktail, Sriracha Marie Rose, Cucumber & Spring Onion Salsa  
Foie Gras & Confit Duck Terrine, Plum & Apple Chutney, Chilli Gel, Toasted Brioche  
Wild Mushroom, Chestnut & Black Garlic Veloute, Artichoke Crisps, Tarragon Cream  
Pulled Beef Arancini, Horseradish Aioli, Hazelnut & Shallot Dressing  
Citrus-Cured Salmon, Curried Quinoa, Lemon Curd Dressing, Pickled Pomegranate

### Mains

Roasted Buttermilk Chicken Supreme, Shitake & Herb Gnocci, Carrot & Anise Puree  
Pan-fried Hake, Coconut & Lemongrass Broth, Soybeans & Pok Choi  
Confit Onion & Goats Cheese Tartlet, Clementine Gel, Spiced Beets, Candied Walnut, Wild Rocket  
Roast Rump of Wicklow Lamb, Spiced Tzatziki, Tempura Tenderstem  
8oz/227g Hereford Beef Fillet, Roast Cherry Tomatoes, Peppercorn Sauce *5 Supplement*

*Served with a Chef's Selection of Seasonal Sides*

### Desserts

Warm Apple Crumble, Cinnamon Custard, Vanilla Ice Cream  
Vegan Chocolate & Coconut Tart, Coconut Sorbet, Orange Curd  
Baked Vanilla Cheesecake, Berry Tulle, Winter Berry Compote  
Irish Farmhouse Cheeses, Quince Puree, Crackers, Fruit

3 Courses €60

#### Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

*All Cleaver East Beef is 100% Irish. Please be advised a service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.  
Follow us on Facebook: Cleaver East and Twitter: @CleaverEast #cleavereast*