

Starters

Dublin Bay Prawn Cocktail, Sriracha Marie Rose, Cucumber & Spring Onion Salsa

Foie Gras & Confit Duck Terrine, Plum & Apple Chutney, Chilli Gel, Toasted Brioche *(3 Supplement)*

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

Crispy Confit Duck Leg, Satay Croquettes, Baby Carrots, Hoi Sin Jus

Confit Onion & Goats Cheese Tartlet, Clementine Gel, Spiced Beets, Candied Walnut, Wild Rocket

Rib Eye Steak, Roast Cherry Tomatoes, Pepper Sauce *(10 Supplement)*

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

3 Courses €35

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