



LINDEN TREE RESTAURANT



SAMPLE DINNER MENU

TO BEGIN...

Celeriac Soup €8
Cashel Blue Cheese, Sherry Caramel (2,12)

Red Mullet Barigoule €15
Fennel , Carrot (5,12)

Dexter Fillet Of Beef Tartare €16
Egg Yolk, Parmesan, Caviar, Olive Bread

Scallop Crudo €16
Hazlenuts, Dill, Green Oil, Citrus (1,2,3,4,5,8,9,10,14)

TO FOLLOW...

7oz Beef Fillet €34
Tenderstem Brocollini, Carrot Purée, Shallots, Kale, Portwine Jus (2,9,12)

Lamb Rump €32
Asparagus, Artichoke, Broad Beans, Tapenade, Mint (2,9,12)

Sous Vide Corn Fed Chicken Supreme €26
Fondant Potato, Black Garlic Puree, Asparagus, Baby Leek, Jus (1, 2, 6, 9, 10, 11, 12)

Stone Bass €32
Curried Mussels , Crispy Potatoes (2, 3, 4, 5, 9)

Wild Mushroom Linguini €21
Slow Poached Egg , 30 Month Aged Parmesan (1,2, 9, 10, 11, 12, 15)

Sides €4.50 each
Fries (11), Garlic & Herb Roasted Potatoes, Organic Leaf Salad (13), Steamed Vegetables



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SAMPLE DINNER MENU

TO FINISH...

Pannacotta €10

Confit Cherries , Strawberry Ice Cream
(1, 2, 10, 11)

Strawberry Gazpacho €10

Jameson Strawberries , Malibu Ice Cream
(2, 9)

Chocolate & Pear Cake €10

Almond Praline, Champagne Poached Pear
(1, 2, 9, 10, 11)

Selection Of Irish Cheese €10

Fig Chutney, Grapes Selection Of Crackers (10, 11, 12, 13, 15)

Suppliers: Meat & Poultry by Gahans, Vegetables by Keelings, Fish by Kish Fish

Allergens: 1. Eggs, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Cereals Containing Gluten, 12. Celery, 13. Mustard, 14. Lupin, 15. Pasteurised