



FAHRENHEIT



“EASTER EGG-STRAVAGANZA”

AT FAHRENHEIT IS ABOUT THE LOVE
OF FAMILY AND FRIENDS.

OUR CHEF STUART HEENEY MIRRORS THIS THROUGH OUR CULINARY SKILLS
CREATING A TRULY LUXURIOUS AND DELICIOUS!
EASTER SUNDAY EXPERIENCE

16th April 2017

relax and listen to our live Jazz duo ‘GinaJazz’ while you enjoy a stylish four course meal
including our luxurious, decadent “A Taste of chocolate” Dessert Array.

Easter Sunday gift from Fahrenheit.

€35.00

Per person

TO MAKE YOUR RESERVATION FOR “EASTER EGG-STRAVAGANZA” CALL FAHRENHEIT AT 01 8332321



PAN SEARED IRISH SCALLOPS

CAULIFLOWER PUREE, CRISPY CAULIFLOWER, HAZELNUT BUTTER

ST TOLA GOATS CHEESE MOUSSE

SALT BAKED BEETROOT, BABY PEARS, WALNUT CRUMB

SPICED LAMB FILLET

SMOKED AUBERGINE PUREE, CAPONATA DRESSING

TEMPURA OF NATIVE OYSTERS

SPRING ONION, CORRIANDER AND CHILLI. ASIAN DIPPING SAUCE

ROAST RED PEPPER SOUP

BASIL CREME FRAICHE

CHAR GRILLED 8OZ SIRLOIN OF BURREN BEEF

CHUNKY CHIPS, WILD MUSHROOM AND SHALLOT CREAM

PAN SEARED SEABASS FILLET

SAMPHIRE, CAPERS AND BROWN SHRIMP BUTTER

FREE RANGE IRISH CHICKEN BALLOTINE

CREAMED ANGEL HAIR PASTA, CHANTARELLES AND TARRAGON

ROAST FILLET OF ATLANTIC COD

SAFFRON RISOTTO, SLOW ROASTED TOMATO DRESSING

PARMESAN GNOCCHI

CHESTNUT MUSHROOMS, ARTICHOKE CREAM AND SHAVED PECORINO.

WHITE CHOCOLATE PARFAIT

RASPBERRY GEL AND MINI MERINGUES

DELUXE CHOCOLATE PLATE (SERVES 2)

SHARING PLATE OF LUXURIOUS, VELVETY CHOCOLATE DESSERTS

PASSIONFRUIT CREME BRULEE

PASSION FRUIT CREME BRULEE. MANGO AND MINT SALSA

VANILLA PANNACOTTA

MARINATED STRAWBERRIES, BALSAMIC GLAZE AND BASIL SYRUP