

Harper's

KILKENNY

SAVOUR • SIP • SOCIALISE



Sunday to Friday 5.30pm to 7pm ■ Saturday 6pm to 7pm

2 COURSES - €23.95 ■ 3 COURSES - €27.95

STARTERS

HARPERS HOMEMADE SOUP OF THE MOMENT, served with our speciality breads, croutons & crème fraiche

STARTERS SEAFOOD CHOWDER 'HARPERS STYLE', deliciously creamy fish filled bowl served with crusty bread

CRISPY SILVER HILL OF DUCK CONFIT, served with caramelized pears, sweet homemade red pepper chutney, fresh mesclun leaves.

SALAD OF BABY BEETS WITH GOATS CHEESE MOUSSE, served with wild rocket leaves, fresh horseradish crème fraiche and roasted pine nuts

SWEET CHILLI CHICKEN SALAD, with sesame seeds, sautéed greens, mesclun leaves and honey & mustard vinaigrette

WILD MUSHROOM BRUSCHETTA, topped with baby spinach and mozzarella cheese, served with crispy rocket leaves and truffle aioli mayonaise

MAIN COURSES

GRILLED BREAST OF SUPREME OF CHICKEN, stuffed with Spanish chorizo, crème cheese and scallions, served with broccoli and courgette lasagne, leek, red pepper and marjoram

STONE GRILLED 8OZ SIRLOIN STEAK, served with Harpers home cut chunky fries, sautéed green peas & smoked pancetta and peppercorn sauce (€5 supplement)

PAN SEARED FRESH FILLET OF COD, served with gratan potatoes, olive oil vierge sauce and salsa verde
DUO OF PORK FILLET WRAPPED IN BACON AND BELLY CONFIT, served with sweet creamed dried Fruit risotto, grilled Clonakilty black pudding, caramelised peach, grape and fig chutney

RISOTTO PRIMA VERA, served with creamed white wine, green seasonal vegetables. Steamed bock choy, asparagus and parmesan shavings

DESSERT

RICH CHOCOLATE MOUSSE, crunchy praline feuilletine, dark chocolate ganache, vanilla hazelnut & crème cheese

CLASSIC FRENCH VANILLA CRÈME BRÛLÉE, with warm forest fruits compote & whipped cream

FRESH HOMEMADE PEAR & ALMOND TART, with rhubarb ice cream & pear purée

STRAWBERRY, CHOCOLATE & VANILLA ICE CREAM, served in a chocolate wafer basket with vanilla whipped cream & chocolate sauce

