

# Majestic Sample Menu

## STARTER

### ROASTED ROOT VEGETABLE SOUP

Croutons and herbed cream (G, MK)

### MAJESTIC HOUSE SALAD

Mixed leaves with hen's boiled egg and crispy bacon (MK, E)

### GOLDEN FRIED BRIE WEDGE

Onion marmalade and rocket salad (MK, G, E)

### BRAISED PORK BELLY

Celeriac Remoulade (MK, S, Sp)

## MAIN

### FEATHERBLADE OF IRISH BEEF

Red wine jus (Sp)

### CHORIZO STUFFED IRISH CHICKEN

Pancetta jus with chorizo sausage stuffing (G, MK)

### ATLANTIC SALMON FILLET

Lemon beurre blanc (F, MK)

### VEGETABLE PITHIVIER

Puff pastry pie with mixed vegetables  
White wine mushroom sauce (G, MK)

ALL SERVED WITH MIXED ROOT VEGETABLES WITH  
A MAPLE AND BUTTER GLAZE

## DESSERT

### WARM GRANNY SMITH APPLE CRUMBLE

Caramel sauce and custard (G, E, MK)

### DOUBLE CHOCOLATE BROWNIE

Vanilla ice cream (G, E, MK)

### CHOCOLATE COVERED PROFITEROLES

Sweet cream and chocolate drizzle (G, E, MK)

### PISTACHIO KATAFI CHEESECAKE

White chocolate drizzle (E, MK)

DESSERT SERVED WITH TEA OR COFFEE

E – Eggs, G – Gluten, Md- Mustard, Sp – Sulphite, C - Crustacean, F – Fish, M – Mollusc,  
Mk – Dairy, N – Nuts, Cy – celery, N -Nuts, P – Peanuts, Ss – Sesame Seeds, L – Lupin, S – Soya,  
GF = Gluten Free, V = Vegan