

# Terrace Restaurant

At the Westville Hotel

## Starters

### Crab

Dressed Crab, tomato petals, avocado puree

### Scallops

Pan Seared Scallops, butternut squash risotto, crisp pancetta, herb butter

### Chicken

Terrine of Chicken, wrapped in Parma ham, wild mushroom dressing

### Quail

Ballantine of Quail stuffed with a smoked bacon mousse, red wine jus

### Soup

Cream of Celeriac & Smoked Chicken Soup

### Goats Cheese

Puff Pastry Galette topped with tomato sauce, plum tomatoes & goats cheese, rocket salad

(All starter dishes subject to availability)

## Main courses

### Seabass

Pan fried Wild Atlantic Seabass with pomme purée, glazed carrots, pea purée and fennel foam

### Rabbit

Roasted Saddle of Rabbit stuffed with black pudding and basil, braised leg, wilted spinach and a wild mushroom jus

### Pork

Pan Fried Fillet of Pork, Braised Belly, Pork & Leek Sausage, apple purée and a red wine jus

### Beef

Pan Fried Fillet of Irish Beef, braised oxtail, sautéed potatoes, white onion purée and rich Madeira jus

### Lamb

Pan Fried Best End of Lamb marinated in rosemary and garlic, potato fondant, spinach, red onion purée and rosemary jus

### Turbot

Pan Fried Turbot, white beans, asparagus, parmesan crisp & chive veloute

(All main course dishes subject to availability)

## Vegetarian Menu

## Starters

### Soup

Roast Cherry Tomato and fresh basil veloute

### Bruschetta

Wild Mushroom & Parmesan Bruschetta with asparagus and baby leaf salad

## Main Courses

### Ravioli

Open vegetarian ravioli with char-grilled Mediterranean vegetables, ratatouille and parmesan veloute

### Tempura

Lightly Battered Vegetables with oils & purees

### Risotto

Three Pea Risotto, garden, sugar snap & mange tout with fresh herbs

## Desserts

### Apple

Trio of apple; Apple Crumble, Crème Brulée and Apple Ice Cream

### Chocolate

Warm Chocolate Torte, chocolate sauce, vanilla ice cream

### Pear

Iced Pear Parfait, poached pear, vanilla anglaise

### Ice Cream

Selection of Ice Creams and Sorbets

### Terrine

Layers of Milk, Dark & White Chocolate Iced Terrine

### Cheese

Selection of French and Irish Cheeses and crackers

£4.00 supplement on each cheese board  
Or  
£8.00 as an extra course

(All desserts dishes subject to availability)

### Selection of Teas/Coffees

Served with Petit Four

Dinner menu priced at

Two courses- £29.95

Three courses- £34.95